

ating
archaeology:

THE OFFICIAL



COOKBOOK

1983

SUBSISTENCE STRATEGIES FOR THE TYPICAL SOUTHWESTERN HOUSEHOLD CLUSTER

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KEY:

c. = cup
 lb. = pound
 min. = minute
 oz. = ounce
 pkg. = package
 pt. = pint
 qt. = quart
 t. = teaspoon
 T. = tablespoon
 1 3/4 c. = one and three-quarters cup

INTRODUCTION

It seems to me that there are three basic human drives: greed, lust, and hunger. Greed requires a lot of hard work for its ultimate fulfillment and usually involves interacting with a lot of other people. Lust, while it can be satisfied solo, is much more fun to deal with when friends are involved. The nice thing about hunger as a basic human drive is that it can be satisfied by yourself. That is not to say that food, like sex, isn't fun to share; just that eating alone can be a lot more fun than solitary sex.

Sharing the basics of food is what this cookbook is all about. Food has played a central role in the unique social experience of the DAP community in the last few years. The pig roasts, potlucks, and parties have all had quantities of delicious dishes that facilitated warm, communal, interpersonal interactions. As we all begin to scatter from the Four Corners to the four winds, it is particularly fitting that some of the favorite dishes of the folks who are the DAP should be preserved for us all in this book. Perhaps when we eat the products of these recipes in the future we will be reminded of the washroom tables piled high with wonderful plates and casseroles of warm and sweet smelling delicacies. Perhaps our minds will wander back to those bucolic June afternoons on the ranch by the Mancos River with the pungent smell of roasting pig in the air. Perhaps . . . Nah! We'll probably just eat the stuff.

This cookbook is the result of the efforts of many. Of course the individuals who contributed the recipes deserve a lot of credit, but then the reader is left to judge those individuals' contributions upon tasting them. Linda Hart was particularly gracious in supplying a number of her personal recipes, particularly a good sampling of the always-wonderful snacks that made Goodie Times such a hotly anticipated event, and that added so many inches to our collective waistlines. The original idea for compiling this tome came from Beth Griffiths. Beth, along with Laurie Whiting and Louise Schmidlap, collected the recipes and typed the text. Barbara (Bambam) Cullington provided editorial and technical assistance. Artwork is the product of Sam Tubiolo and Lee Schmidlap. Finally, the Anasazi deserve a hearty "thanks a lot, folks" for littering the Dolores Project area with so many ruins--creating the need for the mitigation program that brought us all together.

All of the people involved with the preparation of this cookbook hope that you, the reader, will try and enjoy all of the recipes it contains. We have had fun eating these creations over the years. We cannot, however, be held responsible for any damage to internal organs which may result from the instructions provided herein. And in conclusion, may I remind you that in purchasing this cookbook you have again demonstrated your incredible lack of judgment.

Tim (Iron-belly) Gross

APPETIZERS

Artichoke Heart Dip

1 can (16 oz.) artichoke hearts, unmarinated
 1 1/4 c. mayonnaise
 1/2 c. grated Parmesan cheese
 2 c. grated Swiss cheese
 1/2 t. black pepper
 1/2 t. celery salt
 juice from 1/2 lemon

Drain artichokes and chop finely. Combine the rest of the ingredients. Place mixture in a 2 qt. casserole dish. Lay foil over top but do not seal it. Bake at 350° for 20-30 min. or until bubbly. Serve with wheat thins or triscuits. More lemon or mayonnaise can be used to taste.

Laura Jagielski

Chili con Queso Dip

1 small can of green chili salsa
 1 small can diced green chilies
 1 small pkg. Old English Cheese (8 oz.)

Cut cheese in small pieces. Place ingredients in a double boiler or chafing dish. Stir until well blended. Use king size fritos to serve.

Barbara Breternitz

Deep Fried Gnats

Don't cuss at them-eat them! Go out in the field dressed like an archaeologist (don't forget your trowel and shovel). Put a pot of hot oil on and wait for gnats to land on exposed skin-won't take long! Pick them off and throw them in oil till crispy brown. Yum! Great with beer.

Phil Respass

Diablo Dip

1 can jalapeno bean dip, or refried beans and some salsa
 2 avocados mashed with a dash of lemon, salt, and salsa
 1 c. sour cream mixed with 1 pkg. taco seasoning
 1 c. grated Monterey jack cheese
 1 c. grated sharp cheddar cheese
 1 c. finely diced tomatoes
 1/4 c. chopped green onions
 1 small can chopped black olives
 1/8 t. hot sauce
 sturdy tortilla chips

Layer ingredients in a circle on a plate in the order listed (pat down the cheeses a little bit) to form a mountain. You need a firm chip to dip with. Scoop from the bottom up so you get some of each ingredient.

Linda Hart

Dip for Fresh Vegetables

1 container (16 oz.) cottage cheese
1 can (8 oz.) water chestnuts, drained and finely chopped
1-2 T. finely chopped parsley
1 T. finely chopped onion
2 t. beef-flavor bouillon
1/2 t. Worcestershire sauce
1/4 t. garlic powder

Blend cheese until smooth. In a medium bowl, combine all ingredients and mix well. Cover and chill to blend flavors. Stir before serving. Makes 2 1/2 cups.

Laurie Whiting

Fried Won Ton

1 lb. ground pork (not sausage)
1/2 c. chopped scallions
salt to taste
chopped shrimp
1 can water chestnuts, chopped
grated fresh ginger (optional)
1 pkg. won ton wrappers

Combine pork, onions, salt, shrimp, water chestnuts, and ginger and mix well. To fold: place one won ton wrapper in front of you, with one corner in your direction. Place a small amount of the meat mixture about 1/4 inch from the corner. Fold over twice. Then fold the 2 side corners toward the rolled one until they meet. Use a small amount of beaten egg to hold corners together. Fry won tons in deep oil until golden brown. Drain and serve with sweet and sour sauce and hot mustard.

Laurie Whiting

Gingered Almonds

1 c. blanched almonds
2 T. butter
1 t. salt
1/2 t. ginger

Heat oven to 350°. Place nuts and butter in shallow baking pan. Bake 20 min., or until golden brown, stirring occasionally. Drain on paper towels. Sprinkle salt and ginger over nuts; toss.

Linda Hart

Shrimp Dip

1 (8 oz.) pkg. cream cheese
1 c. sour cream
1 can shrimp
1 T. shrimp juice (more if a stronger flavor is desired)
2 t. Worcestershire sauce
2 t. lemon juice.

Soften cream cheese. Mix with sour cream until smooth. Drain liquid from shrimp and reserve about 1 T. Stir shrimp into cheese mixture. Add shrimp juice, Worcestershire sauce, and lemon juice. Stir until well blended. Refrigerate overnight and serve chilled. This thickens as the cream cheese cools.

Linda Hart

Stuffed Mushroom Caps

2 doz. medium-large mushrooms
 1/2 c. bread crumbs
 salt and pepper
 1 small garlic clove
 butter
 parsley for garnish (optional)

Wash mushrooms. With a sharp knife, remove the stems. Chop the stems and the garlic finely. Saute the stems and garlic in butter until brown. Remove from heat and mix with bread crumbs and salt and pepper to taste. Stuff into the mushroom caps and saute (cap side down) in butter for about 10-15 min. until tender and brown. Place a small sprig of parsley on each and serve immediately.

John Jones

Sweet and Sour Appetizer Meatballs

1 lb. ground beef
 2/3 c. evaporated milk
 1 envelope onion soup mix
 1 T. catsup
 1 t. Worcestershire sauce
 1/4 c. soy sauce
 1/2 c. peach preserves

Combine ground beef, evaporated milk, soup mix, catsup, and Worcestershire sauce. Mix well; shape into 36 tiny meatballs with wet hands, using about 1 t. mixture for each one. Place in a 9x13 inch baking pan. Pour soy sauce over them. Bake at 425° for 15 min. or until browned. Drain, reserving 2 T. of the drippings. Combine peach preserves and reserved drippings. Pour over meatballs. Stir lightly. Return to oven for 5 min. to heat and serve warm.

Linda Hart

Vegetable Dip

2/3 c. mayonnaise
 2/3 c. sour cream
 1 T. chopped chives or green onion
 1 T. dried parsley
 1 T. dill weed
 1 T. Beaumonde seasoning
 1 T. lemon juice

Mix and let set for several hours or overnight. Good with carrots, celery, turnips, cauliflower, cucumbers, etc.

Londa Hunt

BEVERAGES

Field Camp Martinis of Death

gin and vermouth (Paul Masson Double Dry)
 olives
 ice cubes

Collect highball glasses, jelly jars, urine sample cups, or whatever, as long as the containers are of glass or plastic. Get them as cold as conditions permit. In each glass, place 4 ice cubes and 2 shots of gin. Remove the cap from the vermouth. Pour vermouth in the cap just until the bottom is covered. Pour into the drink. Skewer 2 large olives with a toothpick, swizzle stick, or twig, and place in drink. Stir and enjoy. For mass production of martinis, use a frozen peanut butter jar, 1 c. of gin, and 1/3 of a shot of vermouth. Swirl gently and chill for 1 hour. Drink in bed with a friend. Please note: These martinis taste sissy if you don't use double dry vermouth.

Tim Gross

Hop-Skip-and-Go-Nakeds

2 cans (16 oz. each) lemonade (do not dilute)
1 quart vodka
1 pint gin
2 cases beer (any kind)

Mix all together in an Igloo. After drinking 1 or 2, take precautions when trying to stand up!

Christie Robinson and Doug Goulding

Hot Chocolate Mix

2 lb. chocolate milk mix
powdered milk to make 8 qt.
4 oz. powdered coffee creamer
1 c. powdered sugar
1/2 c. cocoa

Mix all ingredients, sifting the sugar and cocoa to remove lumps. Use 1/4 c. to 1/3 c. per serving, mixed with 8-10 oz. of boiling water.

Linda Hart

Kahlua

4 c. water
4 c. sugar
1/2 c. brown sugar
6 T. instant coffee
1 litre vodka
1 t. vanilla

Boil water, sugar, and coffee mixture until thickened to consistency of light syrup. Cool and add vodka and vanilla.

~~Rich Fleming~~ Linda Hart

Rich's King Cobra Kahlua

Boil for 1/2 hour:

4 c. water
6 c. sugar
4 inch piece vanilla bean
1 or 2 cinnamon sticks

Boil:

10 T. instant coffee
1 c. water
7 T. Nestle's Quik chocolate drink powder

Mix the above liquids together and add:

1/2 gal. vodka
1/2 to 1 c. brandy

The kahlua is drinkable in a few days but is better after a few months, good after 6 months, and very good if aged a year.

Rich Fleming

Wine Daiquiri

6 oz. can limeade, undiluted
6 oz. rhine wine
10 ice cubes
handful of frozen strawberries

Combine all ingredients in a blender until of a uniform consistency (no chunks of ice).

Linda Hart

Winter Warm-Up

1 can Dr. Pepper
1/4 t. lemon juice
cinnamon stick
cloves
Bourbon



Heat together the Dr. Pepper, lemon juice, and spices. When heated through, add bourbon to taste.

Lee Schmidlap

SALADS

Annie Lynn Cunningham's Shrimp Salad via Judi

All quantities depend on taste and amount of salad made.

1 pkg. vermicelli noodles or fine egg noodles
2-3 cans small shrimp
1/2 (or 1 small) finely chopped onion
1-2 cloves garlic, finely chopped
5-6 sweet pickles, diced
4-5 hard boiled eggs, diced
salt, celery seed, and enough mayonnaisse to mix together

Chill shrimp in ice water for 20-30 min., rinse and drain--this removes the saltiness. Combine all ingredients and chill. Best when served the next day.

Judi Burk

Frozen Berry and Fruit Salad

1 lb. of 3 or more of the following fresh or frozen berries and other fruits:
cherries
strawberries
blueberries
raspberries
boysenberries
peaches
melons
nuts and yogurt may be added if desired.

Mix fruit together and freeze. Serve frozen.

Vickie Clay

Mandarin Chicken Salad

large chicken breast
1 cucumber
1/2 lb. bean sprouts
optional: water chestnuts, jicama, bamboo shoots

Simmer chicken 30-40 min., rinse, remove skin and meat from bones, and shred. Slice cucumber diagonally and cut into shreds. Boil some water and pour over bean sprouts, then drain. Mix everything together after all is cooled and toss with dressing (below).

Dressing:

2 t. dry mustard
2 t. Gulden's mustard
2 t. water
2 1/2 T. white vinegar
1 1/2 T. sesame seed oil
1 1/4 t. salt

Mix all together and use on salad.

Ann Lucy Weiner (Stodder)

Taco Salad

1 lb. ground beef
1 pkg. taco seasoning (Ortega is good)
1 can kidney beans
lettuce, tomatoes, avocado, onion
Thousand Island Dressing
Picante sauce or salsa
Fritos

Brown ground beef in a skillet adding in the taco seasoning. Add drained kidney beans and warm through. Set aside. Make a large salad of lettuce, tomato, avocado, and chopped onion. Dress lightly with Thousand Island Dressing. Mix beef and bean mixture with the salad, tossing gently. Add fritos and picante and toss gently.

Lynn Udick

SOUPS

Black Bean Soup

1 c. dry black beans, cooked
1/4 c. safflower oil
1 c. chopped onion
1 c. chopped celery
2 cloves garlic, crushed
2/3 c. raw brown rice
5-6 c. stock
4 whole tomatoes
1/8 t. cayenne
1 bay leaf
1/2 t. thyme
1/2 t. mustard
salt to taste
2 peppercorns
2 whole cloves
1/4 c. red wine or sherry
juice of 1 lime

Mash beans slightly. Heat oil in large soup pot. Saute onions, celery, garlic and rice until onion is transparent. Add stock and tomatoes. Then add herbs and spices (bay leaf, peppercorns, and cloves can be put into a tea ball for easy removal later). Simmer 1-2 hrs. Add wine and lime juice just before serving.

Virginia Pool and Rich Wilshusen

Butternut Squash Soup

4 c. squash, peeled and cut into 1 inch cubes
 1/8 t. allspice
 1/8 t. nutmeg
 1/4 t. cinnamon
 4 c. strong chicken broth
 1/2 t. salt
 1/4 c. butter
 2 leeks
 sour cream
 chopped parsley

Bring squash cubes, spices, broth, and salt to a boil in a saucepan. Lower heat and simmer for 30-45 min. Process mixture in a blender at top speed until smooth. Cut leeks into 1-inch julienne strips, wash and dry well. Heat butter and saute leeks until just cooked (7-8 min.). Pour the squash mixture back into the pan and stir in the leeks. Simmer for 3 min. Top with sour cream and parsley. Serves 6 to 8.

Linda Hart

Cheese and Vegetable Chowder

4 T. margarine
 1/4 c. chopped onion
 1 chopped green pepper
 2 chopped carrots
 1 diced potato
 1 pkg. (10 oz.) frozen peas
 other vegles as desired
 5 T. whole wheat flour
 2 cans (10 3/4 oz.) chicken broth
 3 c. grated cheddar cheese
 2 c. milk
 1/4 t. salt
 1/4 t. pepper
 1/2 t. basil
 2 T. parsley

Cook vegles in margarine until tender, approximately 20 min. Stir in the flour and mix well. Cook at low heat for 1 min. Add chicken broth and bring to a boil. Gradually stir in the cheese. Cook over medium heat until the cheese melts. Gradually add milk. Season. Do not boil at this point.

Carol Brandt

Chili Pumpkin Soup

1 can (4 oz.) whole green chilies
 1 medium onion, thinly sliced
 2 T. flour
 2 cans (14 1/2 oz.) chicken broth (or make soup base)
 1 can (16 oz.) pumpkin
 1/2 t. salt
 pepper
 1/2 c. milk
 sour cream for garnish

Drain chilies, cut in half crosswise and then lengthwise into 1/4 inch pieces. Melt butter in large saucepan, add onion. Cover and cook onion until soft and golden. Blend in flour. Add broth, pumpkin, chilies, and salt. Bring to a boil, stirring constantly. Reduce heat and simmer 10 min. Add milk and pepper to taste. Garnish with sour cream.

Meredith Matthews

Cold Cucumber Soup

1/4 c. diced green onion
1/4 c. butter
3 T. flour
1 t. salt
dash of white pepper
2 chicken bouillon cubes
2 c. milk
1 c. half and half
1 c. sour cream
2 c. peeled, seeded, diced cucumber

In a saucepan cook onion in butter until tender. Stir in flour, salt, and pepper. Gradually add milk and bouillon cubes. Cook, stirring until smooth and thickened. Cool. Add half and half, sour cream, and cucumber. Chill well. Makes 6-8 servings.

Linda Hart

Crockpot Squash Soup

1 c. lentils
3 c. water
1 c. chicken broth
"bunches" of cubed yellow squash
ground meat
pinch of savory
pinch of basil
salt and pepper to taste

Combine all ingredients in crockpot. Season to taste using suggested herbs or your own favorite herbs. Cook in crockpot on low setting all day.

Margo Surovik-Bohnert

^z
Gepacho

2 peeled cucumbers
5 peeled tomatoes (dip in boiling water 1 min., then peel)
1 large onion
1 green pepper
2-4 garlic cloves, finely minced
4 c. cold water
4 t. salt
1/4 c. red wine vinegar
4 t. olive oil
1 small can tomato paste

Chop vegetables into large pieces; combine with some of the water and whirl in blender until smooth. Stir in remaining ingredients. Store, covered, in refrigerator for 2 days so flavors blend. Serve cold topped with finely chopped carrots, onions, celery, green pepper, cucumber, and croutons.

Linda Hart

Pea Soup

water
split peas
2 vegetable bouillon cubes
onions
thyme, garlic, rosemary, white pepper

In a crockpot, combine water and split peas (about 1/2 the amount of water used). Add bouillon cubes, onions, and spices. Cook for about 4 hrs. on high or 6 hrs. on low. If preparing on the stove, simmer for approximately 1 1/2 hrs.

Lora Van Renselaar

Vegetable ChowderCream Sauce:

3 T. butter
 3 T. flour
 salt, pepper to taste
 1 c. milk

Chicken broth

Vegetables as desired:

broccoli
 onions
 mushrooms
 cream style corn
 cauliflower
 peppers (chilies)
 celery
 lima beans



Combine cream sauce ingredients, stirring smooth. Boil 2 min. stirring constantly until thick. To the sauce add chicken broth, vegetables of your choice, and cook until vegies are tender. Add more butter, parsley, chilies, basil, cumin, thyme, lots of garlic powder, and pepper to taste.

Meredith Matthews

QUICHES, CREPES, PANCAKES, AND OMELETTES

Apple Pfannkuchen

1 c. milk
 2 eggs
 2/3 c. flour
 3 T. sugar
 1/2 t. salt
 1/2 t. grated lemon peel
 2 T. butter; melted

Put milk, eggs, flour, sugar, salt, and lemon peel into blender container. Cover and process at WHIP until well blended. Put butter into 9 inch pie plate. Pour batter into pie plate. Bake in preheated 400° oven for 30-35 min. until puffy and deep golden brown. Put apple filling (see below) in center of Pfannkuchen. Serve immediately. Pancake will collapse shortly after removing from oven.

Apple filling:

2 c. apples, cored and sliced
 3 T. sugar
 1/2 t. cinnamon
 2 T. butter or margarine

Melt butter in skillet. Add remaining ingredients and cook over medium-low heat until apples are tender. Yield: 4-6 servings.

Margo Surovik-Bohnert

Blue Cornmeal Pancakes

1/2 c. blue cornmeal
 1/2 c. flour
 1/2 c. dry milk
 1 T. baking powder
 2 T. shortening
 1 c. warm water
 1 T. sugar or honey
 2 eggs

Heat shortening in water until melted. ^{Pop} Pour over cornmeal in bowl. Let cool. Stir in honey, eggs, milk, baking powder, and flour. Mix quickly until smooth. Drop spoonful onto hot lightly greased cast iron frying pan or griddle. Cook until brown on one side, turn and cook on the other side. Serve with butter, syrup, jam, or fruit. The large amount of baking powder in this recipe keeps the pancakes blue; otherwise the blue cornmeal will turn green or pinkish when it is cooked. The Hopi use culinary ash to keep the cornmeal batters of many foods alkaline, and thus retain their blue color.

Beth Griffiths

Cheese BlintzesCrepes

4 eggs
 1 c. water
 1 1/2 c. flour
 2 T. oil
 1 c. milk
 pinch of salt

Filling

1 lb. ricotta or cottage cheese
 8 oz. cream cheese
 1 c. sugar
 1 egg
 pinch of salt
 1 1/2 T. lemon ~~sauce~~ juice

Lightly grease griddle. Mix crepe ingredients and filling ingredients separately. Cook crepes on one side, then put in the filling, folding crepe like an envelope. Place crepes in a greased pan and bake at a low temperature (300° approx.) for 30-45 min. Yields 1 dozen.

Vickie Clay

Egg Pancake

2 eggs
 1/4 c. flour
 1/4 c. milk
 1 T. butter

Melt butter in a medium fry pan or baking dish in a 350° oven. Meanwhile, combine eggs, flour, and milk. Mash most of the big lumps, but don't worry about the smaller ones. When butter is melted swirl to coat base and sides of pan. Pour batter into pan, but don't stir to mix with butter. Bake at 350° for 15-20 minutes, until puffy and golden brown on the high points. Remove from oven (it will fall). Top with lemon juice and powdered sugar. Serves 2.

Linda Hart

Green Chile Quiche

3 c. grated cheese
 2 large cans green chiles
 1 c. cream
 7 eggs
 1 onion, chopped
 Garlic, salt, pepper, to taste
 Crust: 2 c. Bisquick
 1/2 c. water

Mix Bisquick and water, knead gently, on floured board. Press in quiche pan. Prepare custard: beat eggs, mix in the cream, and seasonings. Layer 1/3 of the cheese, 1/3 of the green chiles, 1/2 of the custard then repeat this layering. Place remaining chiles and cheese on top. Bake at 375° for 45 min.

Rita Arnett

Hash Brown Omelette

4 slices of bacon
 2 c. shredded cooked potatoes
 1/4 c chopped onion
 1/4 c. chopped green pepper
 4 eggs, beaten
 1/4 c. milk
 1/2 t. salt
 1 c. shredded sharp cheese

In 10 to 12 inch skillet, cook bacon until crisp. Leave drippings in skillet and remove bacon. Mix green pepper, onion, and potatoes, and pat into skillet. Cook over low heat 10 min. Add eggs and milk beaten together. Season. Top with cheese and bacon. Cook over low heat. When potato is crispy brown and egg is done, loosen omelette, fold in half and serve.

Carol Brandt

Ricotta Pancakes ✓

3 eggs
 1 c. ricotta cheese
 3 T. honey
 5 T. melted sweet butter
 1/2 c. unbleached white flour
 1/2 t. baking powder
 1/2 t. salt
 1/8 t. nutmeg

In a blender combine eggs and cheese. Blend until light and fluffy. Add honey and butter. Blend again. Sift together flour, baking powder, salt and nutmeg. Add to cheese mixture, blend together. Preheat griddle, grease lightly. Pour 2 T. of batter at a time for each pancake, and cook over medium heat. Serve with fruit, jam, maple syrup, yogurt (or even ice cream as a dessert).

Carol Brandt and Rob Waterworth
 (Recipe is from the Garden Way Bread Cookbook)

Salmon Souffle

3 T. margarine
 3 T. flour
 1 1/2 c. milk
 2 eggs
 1/2 t. salt
 dash pepper
 1 T. onion, minced
 1 1/2 T. lemon juice
 1 can salmon

Separate eggs. Melt margarine in skillet. Add flour and milk and stir to make a white sauce. Stir in egg yolks, salt, pepper, onion, and lemon juice; flake in salmon. Beat egg whites and carefully fold into mixture. Place in casserole; place casserole in a pan of water. Bake at 325° for 30 min. Increase heat to 425° and bake for 15 additional min.

Barb Breternitz

Spinach Quiche

1/2 c. butter or margarine
 10 eggs
 1/2 c. flour
 1 t. baking powder
 1 t. salt
 1 (10 oz.) pkg. frozen chopped spinach, thawed
 1 (8 oz.) can chiles, seeded and chopped
 2 c. cottage cheese
 1/2 lb. cheddar cheese, grated
 1/2 lb. Monterey Jack cheese, grated

Preheat oven to 400°. Place butter in 13x9x2 baking pan in warm oven to melt, about 3 min. Beat eggs in a large bowl; mix in flour, baking powder, and salt. Squeeze thawed spinach very dry and add to egg mixture, along with the butter, chiles, and cheeses. Pour into pan and bake 15 min. Reduce heat to 350° and bake an additional 35-40 min. Let stand 5 min. to set before cutting.

Laurie Whiting

Spinach Frittata

The Frittata has been called the Italian omelet. The French omelet is cooked on one side and folded, resulting in a moist interior and oval shape. The frittata is not folded and is cooked on both sides.

1 pkg. (10 oz.) frozen chopped spinach
 3 T. butter
 1/2 lb. fresh mushrooms, sliced or 1 can (4 oz.) sliced mushrooms
 1/4 c. finely chopped onion or 1 T. instant minced onion
 8 eggs
 1/2 t. seasoned salt
 dash pepper
 1/3 c. grated Parmesan cheese
 parsley and red peppers, optional

Cook spinach according to package directions. Drain well, pressing out excess liquid. Meanwhile in a large ovenproof fry pan, cook mushrooms in butter over medium heat until tender, but not brown, 7-10 min. Beat together eggs, salt and pepper. Stir in drained spinach. Pour over mushrooms and onions. Cook over low to medium heat until eggs are set, about 7 min. Sprinkle with cheese. Broil about 6 inches from heat until cheese melts, 2-3 min. Cut in wedges to serve. Garnish with parsley and peppers, if desired. Note: If using canned mushrooms and instant minced onion, do not saute in butter. Add mushrooms with liquid and instant minced onions to egg mixture. Cook as above.

Paul Farley
 (Taken from Classic Egg Dishes)

Swedish Pancakes

1/4 t. salt
 3 eggs
 3 T. sugar
 dash nutmeg
 1 c. flour
 1/2 t. baking powder
 1 1/2 c. milk
 2 T. butter

Beat together salt, eggs, sugar, nutmeg, flour, and baking powder. Add milk. Melt butter and add. Bake very thin on greased skillet. Makes twelve 10 inch pancakes. Sprinkle with confectioners sugar and lemon juice, roll up, and eat.

Carol Brandt

Zweibelkuchen (Onion Cake)Crust:

1 1/4 c. flour
 1 T. water
 1 egg yolk
 1/3 lb. butter
 pinch of salt

Cut butter into flour and salt. Stir in egg yolk and water. Knead just until smooth. Wrap and chill for 1 hour. Roll thin and line base and sides of a springform pan.

Filling:

4 large onions
 1/3 lb. bacon
 1/2 lb. emmentaler cheese
 1/4 c. sour cream
 splash of milk
 3 eggs, separated
 1 t. flour
 salt, pepper, paprika, mace, to taste

Cut bacon into 1/2 inch pieces and cook with onions until onions turn yellow and soft. Pour onto pastry base to cool. Spread grated cheese over onions and bacon. Combine sour cream, egg yolks, flour, milk, and spices. Beat egg whites until they form peaks, and fold into sour cream mixture. Pour over cheese. Bake at 400° for 30-40 min. After 10-20 min. cover with aluminum foil to prevent overbrowning.

Linda Hart

Zucchini Pie

1 recipe Favorite Cream Cheese pie crust (below)
 4 c. zucchini, thinly sliced
 1 c. green onion, chopped
 2 cloves garlic, minced
 3 T. butter or margarine
 1/2 c. snipped parsley
 3/4 t. dried basil, crushed
 1/2 t. salt
 1/2 t. oregano, crushed
 1/4 t. pepper
 1 1/2 c. (6 oz.) shredded mozzarella cheese
 2 eggs, beaten
 2 t. Dijon style mustard

Prepare crust as below. Line crust with a double thickness of heavy duty foil. Bake at 450° for 5-7 min. Remove foil and bake 5-7 more min. or until pastry is golden. Reduce oven temperature to 375°. Meanwhile, in a large skillet, cook zucchini, green onion, and garlic in butter or margarine for about 10 min. Stir in parsley, basil, oregano, salt, and pepper. In a separate bowl, combine eggs, cheese, and mustard. Stir into zucchini mixture. Pour filling into hot crust. Bake at 375° for 20-25 min. or until knife inserted in center comes out clean. Let stand 10 min. before serving.

Favorite Cream Cheese Crust:

1 pkg. (8 oz.) cream cheese
 1 c. butter or margarine
 1/4 c. whipping cream
 3 c. all-purpose flour
 1 t. salt

Beat together the cream cheese and butter. Beat in whipping cream. Combine flour and salt, and stir into butter mixture, kneading with hands until smooth. Chill dough thoroughly. Divide dough in half. On lightly floured surface, roll each half of the dough into a 12 inch circle. Transfer to a 9 inch quiche dish or pie plate. Trim dough to within 1/2 inch of edge. Roll edge dough under--do not crimp. Use immediately or freeze. To freeze crust, place in freezer until firm. Remove from freezer, cover completely with foil and return to freezer. Thaw before baking. This recipe makes 2 crusts.

Megg Kane

MAIN DISHES

Chicken Chasseur

1/4 c. all-purpose flour
 1 t. salt
 1/4 t. dried oregano leaves, crushed
 1/8 t. pepper
 8 chicken drumsticks
 3 T. butter
 2/3 c. dry white wine
 1 T. lemon juice
 1/2 c. chopped onion
 1 c. fresh mushrooms, sliced
 3/4 can of canned tomatoes or 2 med. tomatoes, peeled and chopped
 1 t. sugar



Combine flour, salt, oregano, and pepper. Reserve 1 T. of this mixture, coat chicken with the remaining. In oven-going skillet, brown chicken in butter. Combine wine and lemon juice. Pour over chicken. Add onion. Bake, covered, at 350° til tender, about 45 min. Remove chicken to hot platter and keep warm. Add mushrooms, tomatoes, and sugar to mixture in skillet. Cook until vegetables are tender, about 5 min. Blend reserved flour mixture and 1/4 c. water, and add to sauce. Cook and stir until thick and bubbly. Pour over chicken. Serves 4.

Margo Surovik-Bohnert

Chile Rellenos Especiales

4 whole green chiles
 5 or 6 eggs
 1/2 lb. cheddar cheese, grated
 1/2 pint sour cream
 1/2 c. raisins
 1/2 c. walnuts

Start with fresh green chiles if possible. You can use Ortega green chiles that are peeled, but fresh ones taste better. Time this recipe so that everything, including your dinner guests, are ready before you begin Step 3. Total time is 1 hour.

Step 1: Peel the chiles and take out the seeds. The trick here is to roast the chiles so that the skin blisters and separates from the rest of the pepper. Most Indians use hot coals but most gringos use a broiler or toaster oven. First make a longitudinal slice 1 - 2 inches long down one side of each chile so they don't explode when heated. Place chiles on the coals or in the broiler under high heat until skin bubbles up and starts to turn black. Rotate them every 1-2 min. or as necessary to blister the skin on the entire pepper. The skin should peel off easily with your fingers. Using the cut you made earlier, remove the seeds, being careful not to tear chile apart.

Step 2: Stuff chiles. Take a small handful of cheese and squeeze it into a fairly tight cylinder of about 3/4 to 1 inch in diameter. Carefully cram this cheese cylinder into one chile. Repeat with other chiles, and set all aside. Put sour cream, walnuts, and raisins in separate serving dishes and put them on the table.

Step 3: Mixing the batter. Separate the eggs. Start preheating lightly oiled griddle or skillet (use two skillets if you choose) to medium hot. Beat the egg whites until stiff. Mix the egg yolks and fold them gently into the stiff egg whites.

Step 4: Place batter on griddle by making long slender mounds of batter that are slightly longer and wider than the chiles. Do not crowd the mounds together--leave at least 1 inch between them. Nestle a stuffed chile into each mound of batter. Now cover each chile completely with more batter. Cook until golden brown on the bottom. Then, using 2 spatulas, one inserted from each end, flip the rellenos one at a time with all the finesse you can muster. Cook second side until golden brown too. Serve immediately. Garnish with sour cream, raisins, and walnuts. Goes well with beans, rice, guacamole salad, and Mexican beer. Fantastico!

Ricky Lightfoot

Chili Relleno Casserole

3 cans whole jalapenos
 3/4 lb. jack cheese, grated
 4 eggs
 1 1/4 c. milk
 1/2 c. flour
 1 t. salt
 optional: olives, kidney beans

Place whole chiles in casserole dish and cover with grated cheese. Mix together the eggs, milk, flour, and salt, and pour over chiles and cheese. Bake at 350° for 34-40 min. Serve covered with sauce if desired (below).

Sauce:

1 onion
 1 green pepper
 3 T. oil
 garlic
 chili powder
 1 can tomatoes (or fresh), crushed
 1 can or cup bouillon
 bay leaf, oregano

Simmer vegies in oil, add garlic and chili powder and other ingredients. Bring to a boil and then simmer for 30 min.

Ann Lucy Welner (Stodder)

Cold Tuna-Noodle Casserole

1 can (7 oz.) tuna
1/3 c. minced onion
1 c. cubed cheddar cheese
3/4 c. sweet pickles, diced
1 pkg. (6 oz.) shell macaroni
1 c. mayonnaise
3/4 t. salt
1/4 t. pepper
2 cloves garlic, put through press or minced

Cook macaroni and drain. Mix macaroni, cheese, tuna, pickles, and onion. In separate bowl mix remaining ingredients and add to the macaroni mixture and chill.

Meredith Matthews

Corn Pone

4 c. juicy cooked and seasoned beans (pinto or kidney)
2 c. cornmeal
2 t. baking soda
1 t. salt (or less)
3 c. buttermilk
2 eggs, slightly beaten
1/4 c. margarine

Heat beans until hot and pour in lightly greased 9x13 inch baking dish. Preheat oven to 450°. Mix dry ingredients together. Mix wet ingredients together. Stir both together until smooth and pour over hot beans. Bake until bread is golden and pulls away from the sides of the pan. This takes about 30 min. Serves 10-12.

Virginia Pool and Rich Wilshusen

Cornish Hens "Aspen Style"

2 Cornish hens, thawed
1 can mandarin oranges
onion salt
white wine
butter

Rinse thawed hens, and dry with paper towels. Rub hens with butter. Fill the cavity of each hen with drained mandarin oranges. Sprinkle very generously with onion salt (really use a lot--don't just sprinkle lightly.) Place hens in a covered casserole dish or a dish that you can put foil over. Put a dollop of butter in the bottom of the dish and pour the wine into the bottom (not on the birds) until it's about 1/4 inch deep. Bake at 350°, covered, for 15 min. Then baste hens with wine sauce several times during the remaining 45 min. Uncover for the last 20 min. to brown. Serve with rice using the extra wine sauce over the rice.

Lynn Udick

Crab and Cheese Muffins

2 English muffins
1 can crab meat
4 slices cheddar cheese
1 green onion
4 very thin slices of tomato

Toast muffins, and butter them if desired. Distribute crab meat between the 4 halves. Top crab with a slice of cheese, a few pieces of chopped onion, and slice of tomato. Cook in broiler until cheese is bubbly. Serves 2 for a brunch, a fancy lunch, or a light dinner.

Linda Hart

Cream Enchiladas

1 pkg. of 24 corn tortillas
 4 chicken breasts, cooked and skinned
 1 large pkg. of cream cheese (softened)
 1 c. plain yogurt (or milk to thin cream cheese)
 1 small can diced green chiles
 approx. 2 c. cooked broccoli, cut up
 picante sauce
 1 pint of half and half
 salt and pepper
 Monterey Jack cheese

Mix together cream cheese, yogurt, green chiles, and picante sauce to taste. Shred chicken into small pieces and add to mixture; also add broccoli. Heat up frying pan over medium heat. One at a time, rinse corn tortillas in water (dunk in a bowl of water) and put in pan to steam-cook. Allow corn tortillas to soften and dry slightly on both sides. Roll mixture into steamed tortillas and place in a greased pan. Add salt and pepper to half and half and pour over enchiladas. Top with shredded cheese. Bake at 350° about 30 min. until cheese and sauce bubbles.

Lynn Sikkink

Crooked-neck Squash Parmesan

crooked-neck squash or zucchini
 butter
 Fresh Parmesan or Romano cheese

Slice hand-sized squash in half so they lie flat in a pan. Melt butter in skillet and brown the squash, cut side down, quickly on one side. Then turn over and lower the heat. Cover the browned side with grated Parmesan. When the cheese has melted, the squash will be steamed through.

Cherie Clark

Danish-Meatball-Noodle Casserole

1 pkg. (8 oz.) wide noodles
 1 lb. ground beef
 1 small onion, grated
 1/2 c. dried bread crumbs
 1/8 t. ground allspice
 1/8 t. pepper
 1 egg
 salt
 3 T. butter or margarine
 1/4 c. all-purpose flour
 1 can (13 3/4 or 14 1/2 oz.) ~~beef~~ beef broth
 1 1/4 c. water
 1 jar (16 oz.) red cabbage, drained

About 1 1/4 hrs. before serving: In a 6 qt. pot, prepare noodles as label directs; drain. Return noodles to pan; set aside. Meanwhile, in a medium bowl, mix ground beef, onion, bread crumbs, allspice, pepper, egg, and 3/4 t. salt. Shape into 12 balls. In a 12 inch skillet over medium-high heat, in hot butter or margarine, cook meatballs until well browned on all sides. With slotted spoon, remove meatballs to large plate. Into drippings in skillet over medium heat, stir flour and 1/4 t. salt until blended; gradually stir in beef broth and water. Cook, stirring, until sauce is thickened. Remove 1 c. sauce; set aside. Preheat oven to 350°. Spoon red cabbage into 12x8 baking dish. Toss remaining sauce with noodles; spoon over cabbage. Place meatballs on top of noodles, pressing lightly into mixture; pour reserved sauce over meatballs. Cover dish with foil. Bake 30 min. or until mixture is hot. Makes 6 servings.

Margo Surovik-Bohnert

Danish Spaghetti Sauce

1 lb. ground beef
1 can (2 lb.) tomatoes
1 can (16 oz.) tomato sauce
1 can tomato paste
chopped onions to taste
2-3 cloves garlic, chopped
several pinches of: marjoram, oregano, sweet basil
bay leaf (or two)

Brown ground beef, onions, and garlic cloves together. When beef is browned pour off accumulated grease. Add tomatoes, tomato sauce, tomato paste, and water. Add herbs--very important or it won't be Italian-Danish Spaghetti. Simmer for at least 1/2 hr. but not longer than 1 hr. This recipe tastes really good the day after when the herbs have had a chance to permeate the sauce. YUM!

Nancy Olsen
(Mother Olsen copied this from a Danish Recipe book.)

Dede's Flounder Fillets

1 lb. flounder or sole fillets
1/2 c. butter, melted
2/3 c. crushed soda crackers
1/3 c. Parmesan cheese
1/2 t. oregano
dash of garlic powder
1/2 t. basil

Dip fish in butter, then in cracker crumbs mixed with cheese and spices. Bake at 350° for 45 min.

Linda Hart

Eggplant Parmesan-Cheater's Style

2 fairly large eggplants
mayonnaise
bread crumbs
3 fresh tomatoes
2 (4oz.) pkgs. of fresh Parmesan
herbs as desired (basil is good)

Peel the eggplants and cut them in 1/2" thick slices. To improve the flavor of the egg plant, allow an extra hour prior to cooking to squeeze out the bitter juices. This is done by salting both sides of each eggplant slice, stacking them back together again, and placing a weight (anything heavy and handy) on top of the stack. After an hour or so, the dish beneath the eggplant will be filled with brown juices that can be discarded. This will make the eggplant less bitter and is especially recommended when eggplant is not in season.

Coat the individual slices in mayonnaise (a light coating will do) and cover them with bread crumbs. Arrange the slices on a cookie sheet and bake at 350° for 10-15 min. or until they feel cooked when poked with a fork. Turn the slices over and bake for another 5-10 min. or until brown on top. Place a slice of tomato on each eggplant slice and bake for 5 more min. Sprinkle grated Parmesan cheese on each tomato slice and bake for 2-3 min. or until the cheese is bubbling and slightly brown. Eat!
Optional: sprinkle the tomatoes with basil or add spices to the bread crumbs.

Kathy Miller

Enchilada Casserole

1 c. onion chopped
 1 c. green pepper, seeded and chopped
 1/2 c. vegetable oil
 2 lb. ground beef
 1 can (16 oz.) tomatoes
 1 can (6 oz.) tomato paste
 2 pkgs. (2 oz.) enchilada sauce mix
 1/2 c. water
 2 cans (16 oz.) kidney beans, drained
 8 flour tortillas
 Garnish: shredded cheddar cheese
 chopped tomatoes
 shredded lettuce
 pitted olives

Saute onion and green pepper in 2 t. oil until soft. Add another 2 t. oil; brown ground beef, stir in tomatoes, tomato paste, enchilada sauce mix, water and kidney beans. Lower heat, simmer sauce uncovered for 10 min. Prepare tortillas: heat remaining oil in skillet. Dip each tortilla into hot oil just until softened. Remove and drain in paper towel. Spoon about 1 c. of meat sauce into bottom of lightly greased shallow 6 c. baking dish. Spread each tortilla with 1/4 c. meat mixture. Roll up. Place seam side down, on sauce in baking dish. Spoon any remaining sauce over rolls. Sprinkle with shredded cheese and chopped tomatoes. Bake in 350° oven for 20 min. or until enchiladas are hot and cheese is melted. Arrange shredded lettuce around edges of dish and top with olives in center.

Nancy Hewitt

Excellent Green Chili

1 pork steak, cut into cubes and browned
 2 chicken bouillon cubes
 1 1/2 qt. water
 1 dozen green chilies, chopped
 garlic or garlic salt
 dash soy sauce
 burned flour in grease

Burn about 1/2 c. of flour in about 2 T. of bacon grease. This gives color and thickness to the chili. Combine all ingredients and simmer. Serve with pintos and chicos cooked with ham hocks and fresh-made flour tortillas.

Jane Ward

Filled Fried Bread

any bread recipe, allowed to rise a second time
 ground beef
 onion
 celery
 mushrooms
 cheese, grated or cubed
 choice of seasonings

Precook beef, onion, celery, and mushrooms. Take a handful of bread dough and flatten to about 1 inch thick. Fill with meat and vegetable mixture, cheese, and spices. Fold over and seal edges very carefully. Cook in deep oil until dark golden brown. Drain on paper towels and keep in a warm oven until ready to serve.

Linda Hart

Fried Chicken

1 (3 lb.) fryer, cut up
 1 c. flour
 1 t. salt
 1/2 t. pepper
 2 c. Crisco, melted and hot (this amount may vary).

Soak chicken pieces in a bowl of cold salt water in your refrigerator for at least 8 hours. (You can put it in the night before for example.) Remove chicken and drain on paper towels. Put flour, salt, pepper in a paper bag. Drop in 2 or 3 pieces of chicken at a time and shake bag to coat. Place chicken in skillet, (preferably iron) of hot Crisco. Lightly brown both sides of chicken over high heat. Turn fire down to low and cover skillet. Simmer 30-45 min., turning chicken once midway through. Uncover, turn heat up to medium-high and brown chicken until crust is crispy. This is a very simple recipe from my mother, a great "Southern cook." She never messed with fancy batters for fried chicken. The big secrets are to soak the chicken first and to use crisco, not oil for frying.

Marcia Gross

Fried Chicken Gravy

1/4 c. drippings
 1 T. flour
 1-2 c. milk
 salt, if needed

Pour off all but about 1/4 c. chicken drippings. Leave the pieces of crust that fell off the chicken in the skillet with the 1/4 c. drippings. Over medium heat, stir in about 1 T. flour and stir until the mixture thickens and browns. Quickly add milk, 1 c. at a time and stir until gravy thickens. It thickens quickly so add more milk if needed. Don't panic if it looks lumpy. These are probably the little crust bits, which stay crisp and make this a really great gravy over mashed potatoes or rice.

Marcia Gross

Inundated with Zucchini?

1 or more zucchini
 onions
 garlic
 olive oil
 tomatoes
 stove
 fresh basil

Using a big saucepan, lightly saute onions and garlic in olive oil, then add sliced zucchini and chopped tomatoes. Allow to stew. Add fresh basil and black pepper to taste. Makes a great quick meal with french bread.

Sam Tubiolo

Keane's Dead Bird Recipe #1

1 chicken, cut up
 1/2 c. Worcestershire sauce
 1/2 c. soy sauce or tamarl
 1/3 c. light vegetable oil
 seasonings to taste: salt, pepper, garlic powder, or other desired
 spices (no salt if tamarl is used)

Combine liquid ingredients and spices (use very little garlic powder). Place sauce over chicken in large covered bowl (or clean plastic bag) and let soak 1 1/2-2 hrs. Mix occasionally. Remove chicken from sauce and place in preheated 325° oven in lightly greased baking pan. Save remaining sauce. Cook for about an hour, turning once and basting with remaining sauce occasionally.

Steve Keane

Keane's Dead Bird Recipe #2

1 chicken, cut up
 2-3 T. butter or margarine
 2 T. vegetable oil
 2 cans cream of mushroom soup (condensed)
 spices to taste: Italian seasoning, pepper, oregano, salt

Preheat oven to 325°. Place chicken, spiced on both sides, on bottom of shallow baking pan with butter or margarine pats on top, (skin side of all pieces should be up). Place in oven. Turn once to cook evenly. While chicken is cooking, place soup in a saucepan (remove soup from cans first) and add about 1/2 the water called for in directions. Add seasonings to taste; heat while stirring occasionally until boiling and smooth. Remove soup (now gravy) from heat, and pour over chicken in pan. Continue cooking chicken until done (total about 45 min. to 1 1/4 hrs., depending upon variables). To cook potatoes with chicken: chop 2 medium to large potatoes into 4-6 chunks each. Dip pieces in melted butter or margarine, and place in pan with chicken. Turn 2-3 times while cooking. Small potatoes can be cooked whole after dipping.

This same recipe can be used for California condors, according to Dean Wilson, who by the way, did not submit any recipes for this cookbook.

Steve Keane

Lasagne

1 lb. ground round
 1 pkg. spaghetti sauce mix
 1 carton (16 oz.) cottage cheese
 3 c. lasagne noodles
 1 can (16 oz.) tomatoes
 1 can (8 oz.) tomato sauce
 2 t. oregano
 1 T. parsley
 1 t. salt
 1 c. water
 8 oz. mozzarella cheese, sliced

Brown meat; sprinkle 1/2 the pkg. of spaghetti sauce mix over it. Spread cottage cheese over meat, then layer noodles on top. Sprinkle remaining sauce mix over all. Add tomatoes, tomato sauce, oregano, parsley, salt, and water. Bring to a boil and simmer 45 min. Spread mozzarella over top and let melt.

Lora Van Renselaar

Marion's Special

Proportions are up to you:
 chopped sirloin (about 1/4 lb.)
 sliced onions
 cooked and drained spinach
 mushrooms
 eggs (about 6)
 salt, pepper, Parmesan cheese

Cook onions and beef together in a frying pan until onions are almost soft. Add the spinach and mushrooms and cook until mushrooms start to soften. Stir in slightly beaten eggs and stir until eggs are cooked. Season to taste with salt and pepper. Serve topped with Parmesan cheese and accompanied with french bread and dry red wine.

Linda Hart

Mary Therese Bleiski's Clam Sauce
(for Linguini)

1/4 c. butter
1/8 c. olive oil
1 can clams (save the juice)
3 cloves garlic
1 T. parsley
onions and mushrooms to taste

Melt butter, add olive oil. Saute onions, mushrooms and garlic in butter and oil. Add clam juice, simmer 10 min. Add clams and simmer 2 min. Serve over linguini. A little sherry may be added to the clam juice if desired.

Steve Keane

Mongolian Barbecued Lamb (Stir-fry)

1 lb. boneless leg of lamb, sliced paper thin
1 bunch green onions, chopped
1 bunch cilantro (Chinese parsley), cut into thirds
1/3 c. shredded fresh ginger
1/3 c. soy sauce
1 t. rice wine
1/3 c. oil

Cut slices of lamb in half. Combine with ginger, soy sauce, and rice wine. Heat oil in wok until smoking hot. Add part of the onions; stir. Add meat and continue cooking until meat is done, stirring continuously. Don't overcook. Add remaining onions and the cilantro and heat through. Serve immediately.

Laurie Whiting

Mrs. Lee's Chili Rellenos, San Mateo, New Mexico

whole Chilies (canned or fresh)
Monterey Jack or Cheddar cheese
3 eggs
2 T. flour
1 T. water

Cut cheese in strips and wrap with chilies. Separate eggs. Beat whites until stiff. Add flour and water to yolks and beat well; Recombine stiff whites and yolk mixture. Heat 1/2 inch oil until it crackles when drops of water are sprinkled on. Spoon in pancake sized dollop of egg mixture; then place in wrapped chili. Cover with egg mixture. Flip when underside is golden brown. Cook again until the other side is the same.

Christie Robinson

Mushroom Casserole

2 lb. fresh mushrooms
1/2 lb. margarine (use part butter)
10 chopped green onions
2 T. flour
1 c. sour cream
2 T. parsley
1 t. salt
1/2 t. lemon pepper
bread crumbs
garlic powder

Remove mushroom stems and slice. Saute caps in margarine. Saute stems and green onions until golden. Add flour and sour cream; mix well and add seasonings. Saute crumbs in 2 T. margarine. Put mushroom mixture into a 1 qt. casserole. Cover with crumbs and bake 30 min. in a 325° oven until bubbly and crumbs are crisp and brown. Serves 6.

Mary Etzkorn

Pan Fried Catfish

This recipe may be used with catfish, pike or any other fish to enhance the flavor. It goes great with Ricky Lightfoot's Hush Puppies.

1 egg
 lemon or lime juice if desired
 1 c. cornmeal (option: 1/2 wheat flour, 1/2 cornmeal)
 3/4-1 t. each: parsley, rosemary, tarragon
 1/8-1/4 t. marjoram
 1/8 t. savory
 1/8 t. fennel
 salt, pepper to taste

Break egg into a shallow bowl, add several squeezes of lemon or lime juice, and beat well. Mix dry ingredients in a bag. Pat fish dry with a paper towel. Then coat each side of fish with egg and the inside, too, if not filleted. Drop the fish in the bag with the dry ingredients and shake to coat fish thoroughly. Place fish in a frying pan containing 1/8 inch of hot cooking oil and fry on each side for 6-8 min., depending on size. Thin fillets should be cooked no more than 6 min. per side. When done the fish should be soft and pull away easily from the bone and should not be hard or rubbery. A squeeze or two of lemon or lime juice or a touch of Italian salad dressing (the vinegar, oil, garlic, and herbs type) can be added just before serving if desired.

Mark Hovezak

Pasta with Broccoli (with apologies to Martha Shulman)

1 large bunch of broccoli (1 1/2 - 2 lb.)
 broken into florets
 2 t. safflower oil
 2 cloves garlic, crushed
 2 lb. ripe tomatoes, cut in strips
 1/3 c. raisins
 2 T. sunflower seeds or pine nuts
 salt and pepper to taste
 3/4 lb. pasta
 2 T. fresh parsley

Steam the broccoli until tender, but still bright green (about 10 min.). Begin heating water for pasta. Sauté the garlic in oil until golden. Add tomatoes and simmer for 15 min., stirring occasionally. Add the raisins and pine nuts and simmer for another 5 min. Season with salt and pepper. Cook pasta al dente. Drain and place in serving dish. Spoon on tomato mixture and broccoli and toss. Sprinkle with parsley and serve.

Virginia Pool and Rich Wilshusen



Persian Filled Pancakes

Filling:

1 lb. hamburger
1 large onion
1/8 to 1/4 c. chopped parsley
salt, pepper
optional: 1 small-medium potato, peeled, boiled and chopped

Pancakes (or Crepes):

2 c. milk
4 eggs
1 c. flour
1 T. melted butter or margarine

Brown meat in a saucepan and when partly done, add onion (and potato if desired) and fry until onion is golden in color and meat is done. Stir in parsley, and salt and pepper to taste. Drain off any extra oil and set aside. To make crepes: beat eggs, stir in the milk, flour, and melted butter or margarine. Stir until smooth (use a whisk if you have one). If you prefer, put the eggs and other ingredients in a blender and blend until smooth. The batter should be thin. If it is much thicker than heavy cream, then add more milk. Lightly oil a heated cast iron or other heavy fry pan 8 inches or so in diameter. Pour in a spoonful of batter. Let it spread and cook until brown spots start forming on back. Flip it over and cook briefly. Remove from pan. The first one usually doesn't cook well. You should end up with a stack of thin flexible crepes.

Assembling crepes:

Roll meat mixture in crepes, folding ends of roll under to form small sealed packages. Fry pancakes in large frying pan with oil and margarine until they are brown on all sides. Serve. Leftovers reheat well in frying pan or oven. Use more potato to stretch hamburger. Extra crepes are good with lemon juice and powdered sugar or jam or applesauce.

Beth Griffiths

Pescado Veracruzano

1 can (16 oz.) of tomato sauce or 2 c. tomato puree
1 onion, chopped
2 cloves garlic, crushed
1/2-1 t. cumin
1/2-1 t. chili powder
1/2 c. olive oil
1 1/2-2 lb. red fish or snapper
garnish: lime slices and green olives

Saute onion and garlic in some of the olive oil. Add tomato sauce or puree. Cook until very thick. Add seasonings. In another skillet, fry fish in remaining oil until tender (will flake with fork). Serve fish with sauce and garnish with slices of lime and green olives. Serve with saffron rice.

Virginia Pool and Rich Wilshusen

Roast Pig

Step 1: Kill pig (or purchase already dead). Remove innards, lower legs, and hair. Head is optional, but basically a waste. To feed 200 people with appropriate side dishes and large appetites requires about a 180-200 lb. pig, without head, guts, and feet. There's a lot of waste on the critters.

Step 2: Dig pit. Pit should be at least twice as deep as pig is high (when reclining on side, of course), and there should be at least a foot of clearance on all sides of pig. This can turn into a hell of a lot of work and it is wise to organize some assistance and plenty of beer.

Step 3: Line bottom of pit with rocks. This is important, for these are the primary heat source for cooking the thing. A layer of large and small cobbles about 6-8 in. deep is about right for the 200 lb. operation.

Step 4: Build fire on top of rocks. Use only rather quick-burning (small) wood, or you'll be up all night waiting for it to burn down. Keep fire going long enough to cover rocks with 4-6 in. of coals, at least a couple of hours. Occasionally toss in more rocks, up to as many as are lining the pit bottom. This should require at least a pick-up load of scrap-type wood. Anything over 4-6 in. in diameter is likely not to burn down to coals. This seems like a horrible amount of heat, but remember that most of the BTU's go up with the smoke and are pretty effectively lost. This is about the world's most inefficient way to cook a critter, but what the hell; you only do it for the show anyhow. In short, if you can stir the fire comfortably with a 10 ft. pole, it's not hot enough.

Step 5: Meanwhile, prepare the critter as follows: A. Lay out a 12-14 ft. piece of chicken wire, wide enough to accommodate the animal (about 3 ft.). Centered on one end of this wire, lay out several thicknesses of wet burlap. (It will take a dozen large bags to do the 200 lb. job.) Flop the porker on top. B. There are then 2 problems to deal with: First is flavor, second is moisture. To handle the first, mix up a paste of:

- 4-5 lbs. brown sugar
- small jar of prepared mustard
- 1/2 can of powdered cloves
- 1 giant size can of orange juice concentrate

Smear about 1/3 of this underneath the critter (i.e. roll her over and do it to her bottom), and about 1/3 in the innards cavity. Then smear the rest of the paste on top, and use the remaining wet burlap bags to completely wrap the thing. At least 4 layers should be covering everything. Then, to handle the second problem, as well as to help with the first, stuff the thing with fresh pineapple slices and orange halves (2 pineapples and 1-2 doz. oranges for the 200 pounder). If you use apples, they turn to sauce and make the carving part harder. C. Then double the other half of the chicken wire over the top and tie the whole thing up tightly with wire. The chicken wire has to be snug enough to keep the burlap in place around the entire piggy. There should be a 1-2 ft. piece of chicken wire on each end. Twist these ends into handles to lift the critter into and out of the pit.

Step 6: When the fire is ready--hot rocks covered by 4-6 in. of rocks and coals--and no large chunks of unburned wood are left, spread a 2-4 in. layer of dirt over the entire pit. Try not to use gravel or rock in this layer. Its job is to provide insulation for the critter--but not too much. You can use a slightly thinner layer for a larger critter or less total heat (or vice versa), but you can't alter it too much.

Step 7: Re-wet the burlap with a 1-2 qts. of water, and place the wrapped and wired pig on the dirt. Cover all over and around with another 2-3 in. layer of dirt. By this time, the pit will have turned into a slight mound. Start cooking time now.

Step 8: Build another fire on top of this mound, and accumulate 2-4 in. of coals. This will do very little to actually cook the pig, but is necessary to slow down the heat loss from the rocks and coals underneath.

Step 9: When this fire has burned down to coals, cover the whole affair with the remaining dirt, at least 4 inches. If you have planned well and not drunk to much beer to fast, the dirt from the pit should just about take care of all three dirt layers involved: under pig, over pig, and over final fire. There should now be a pretty good-sized mound of dirt.

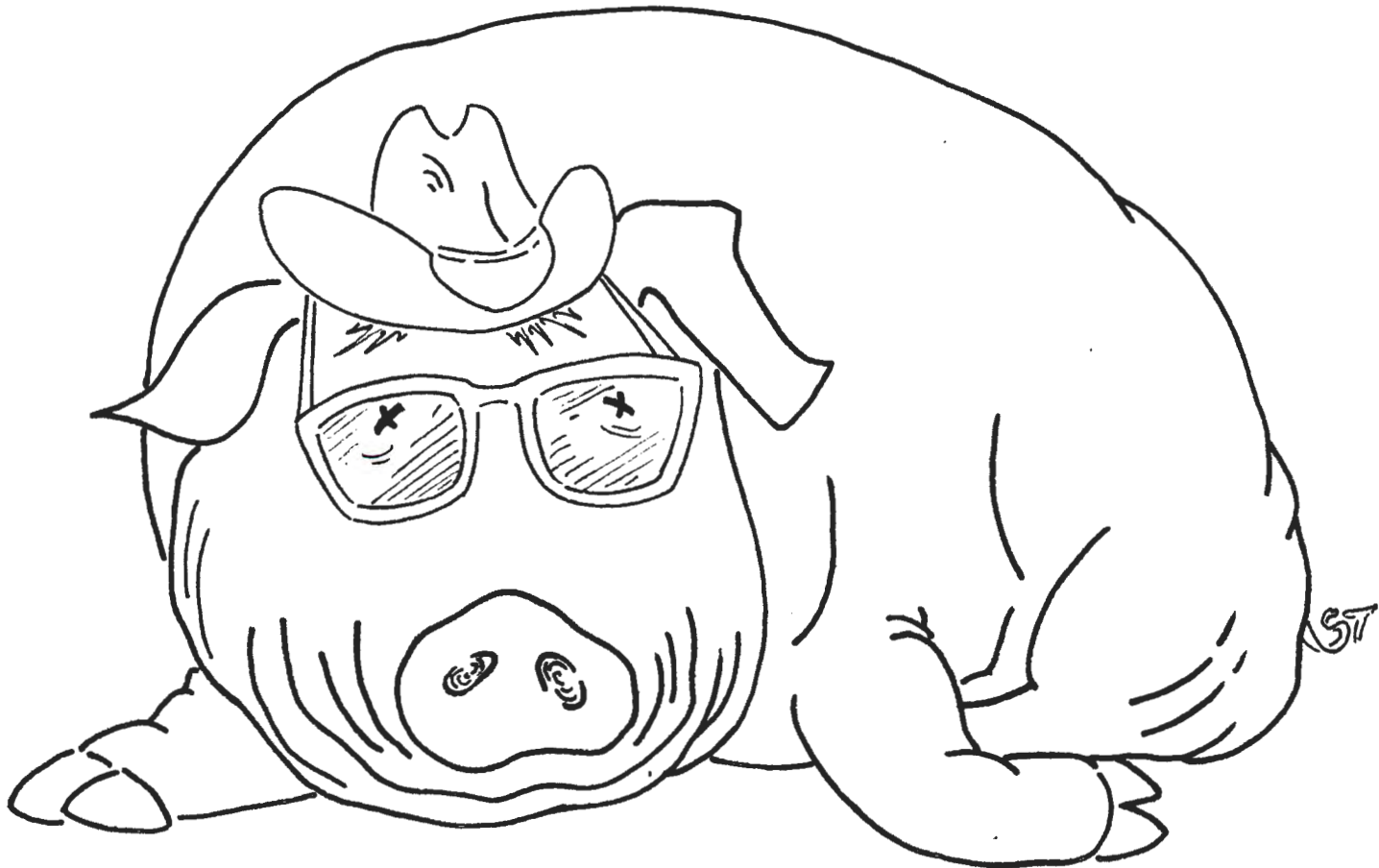
Step 10: Get some rest.

Step 11: A 200 pounder prepared this way (more or less) should cook for 18-20 hours. Nobody likes pink pork, so give it time.

Step 12: Worry a lot about whether it will turn out OK, and how much money and work will be wasted if it doesn't, and also about how much face you will lose--more beer helps!

Step 13: Uncover. Sweep off as much loose dirt as possible. Transfer to a sheet of plywood (the tailgate of a pickup makes a great work bench which you can move readily from the pit to serving line, if you haven't done too much beer again. Clip the wire ties, fold back the burlap carefully to keep the grit out of the goodies, carve, serve, enjoy!

Carl Phagan



PierogiesBasic dough:

2 eggs
 1/2 c. milk
 2 T. yogurt
 1 c. oat flour
 1 c. rice flour
 1 c. whole wheat flour
 1/2 t. salt
 1 t. butter
 4 T. melted butter

Beat eggs; add milk and yogurt. Stir in flours. (The combination of oat, rice, and whole wheat makes a lighter dough, but all whole wheat or any kind of flour can be used). Add salt and 1 t. butter and knead into a soft, pliable dough. Divide dough in half and roll about 1/8 in. thick. Cut circles about 3 1/4 in. in diameter. Place a small spoonful of filling (see below for potato filling) to one side of each circle. Moisten edge with water, fold over and press edges firmly together. Drop pierogies into boiling, salted water. Cook gently for 5 min. Lift from water with slotted spoon. Pour melted butter over pierogies. Note: pierogies may be made ahead and frozen either uncooked or cooked. Yield: 24 pierogies

Potato filling:

5 medium potatoes
 1/4 c. butter
 1 medium-sized chopped onion
 2 T. milk
 salt and pepper to taste

Cook and mash the potatoes. Saute onion in butter. Combine all ingredients and beat well. I add a little garlic to the butter sauce and a little hot red pepper to the filling.

Margo Surovik-Bohnert

Potato Dumplings

boiled potatoes, mashed
 flour
 baking powder
 salt

For each cup of mashed potatoes, add 1 c. flour, 1 t. baking powder, and 1 t. salt. Mix well. Steam or cook dumplings in boiling water 1/2 hr. or so. These are great with pork drippings and are excellent the next day when cut up and fried.

Homer Hruby

Rice and Veggie Casserole

cooked rice
 steamed vegies:
 broccolt
 cauliflower
 squash
 mushrooms
 tamarl
 sunflower seeds
 cheese

In a large flat casserole dish, layer rice, vegies, cheese, and sunflower seeds in two repeated layers. Drizzle with tamarl. Bake at 350° for about 30-45 min. or until hot.

Lora Van Renselaar

Rice Casserole

4 c. cooked rice
2 c. grated Monterey Jack (or mix with cheddar)
1 c. sour cream
1 small onion, diced and sauteed in butter
2 cans (3-4 oz.) Old El Paso chopped green chilies
1 can cream of mushroom soup

Blend and heat the soup, green chilies, sauteed onions, and sour cream. Layer in a large iron skillet the rice, soup mixture, and grated cheese. Repeat layering until all is used. Cover with more grated cheese. Bake at 350° for 30-45 min.

Cherie Clark

Shrimp Casserole

1 lb. shrimp, cooked and deveined
1 c. quick cooking brown rice
1/2 green pepper, chopped
1 small onion, chopped
1 c. celery, chopped
1/4 t. thyme
1/4 t. cumin
3 bay leaves
1/4 t. oregano
1 can (8 oz.) tomato sauce
1 clove garlic, put through press
1/2 pint sour cream
1/2 c. grated sharp cheddar cheese
3/4 c. water

Saute green pepper, onion, and celery. Add thyme, cumin, bay leaves, and oregano. Add tomato sauce, garlic, sour cream, cheese, and water. In casserole put a layer of rice, a layer of shrimp, and a layer of sauce. Repeat. Top with grated Parmesan cheese and bake at 325° for 25 min.

Virginia Pool and Rich Wilshusen

Spinach and Artichoke Casserole

2 pkgs. frozen chopped spinach
1 pkg. frozen artichoke hearts
1 (8 oz.) pkg. cream cheese
2 T. lemon juice
1/4 lb. butter
croutons

Cook vegetables separately. Combine cream cheese, lemon juice, and butter. Mix with spinach. Pour over artichoke hearts in buttered casserole, and top with croutons. Bake at 350° until bubbly. If artichoke hearts are canned, use the unmarinated kind and do not cook.

Steve Keane

Steak Diane

2 T. clarified butter*
 1/4 lb. mushrooms, sliced
 2 T. chopped green onions
 1/2 t. chopped chives
 1 t. chopped parsley
 2 mignonettes (filets) of beef, about 4 oz. each
 1/4 c. cognac
 1/4 t. Worcestershire sauce
 1 T. bottled meat sauce
 1/4 c. beef broth
 2 T. Madelra or sherry
 1/2 t. salt
 1/4 t. fresh ground pepper

*To clarify butter, melt 2 1/2 T. butter in a small metal cup or saucepan. Pour off clear yellow liquid (the clarified butter) and discard the milky solids remaining.

Pour butter into blazer pan or chafing dish (or use a 10" skillet). Heat and when very hot (but not brown) add mushrooms, onions, chives, and parsley. Cook, stirring constantly, 2 min. Add beef; cook 2 min. on each side. Pour in cognac; warm gently, then ignite carefully. (Make sure pan is cooled slightly before adding cognac to prevent a flameup). When flames die down add Worcestershire sauce and meat sauce. Stir in broth, Madelra, salt, and pepper. Cook 2 min. longer. Serve with wild rice, if you wish. Serves 2.

Gary Brown
 Recipe from Col. A. W. Brown

Szechwan Beef (Stir-fry)

1 1/2 lb. flank steak
 1 large carrot, thinly sliced
 4-5 celery stalks, thinly sliced
 3/4 inch piece of fresh ginger, grated
 1/4 t. salt
 1/2 c. oil
 1/3 c. soy sauce
 1 t. hot chili sauce

Trim fat from flank steak. Cut meat lengthwise in half, then in 1/4 inch thick slices, then into thin strips. Heat 1/4 c. oil in wok. Add carrots and celery and cook until tender-crisp. Sprinkle salt over vegetables and remove from wok. Pour remaining oil in wok and heat until smoking hot. Add meat, ginger, and soy sauce and cook over high heat, stirring continuously. When no juice is left, return vegetables to wok and heat through. Season with hot sauce and serve immediately with steamed rice.

Laurie Whiting

Terril's Greek Chicken

2 1/2 lb. chicken, cut up
 juice of 1/2 lemon
 1 t. cinnamon
 1/2 t. salt
 1/2 t. pepper
 1/2 c. butter
 1 1/2 c. boiling water
 1/2 c. tomato paste
 1/4 c. white wine
 1/2 cinnamon stick

Sprinkle chicken with lemon juice, cinnamon, salt, and pepper. Brown chicken in butter. In dutch oven mix water, tomato paste, wine, and cinnamon stick. Add chicken and remaining strained butter. Simmer for 1 hr. Serve with rice. Serves 4-6 people.

Linda Hart

BREADS, MUFFINS, AND BISCUITS

Anadama Bread

1 c. scalded milk
 1 c. boiling water
 1 c. yellow cornmeal
 1/4 c. butter
 1/2 c. molasses
 2 t. salt
 2 envelopes yeast
 1/2 c. warm water (105°-115°)
 6 c. flour

Combine the hot milk and the boiling water; slowly add the cornmeal. Add the butter, molasses, and salt. Let stand until luke warm. In the meantime, sprinkle the yeast into the warm water and let stand until it bubbles (about 5 min.). Stir into the cornmeal mixture. Beat in the flour. Turn out onto a floured board and knead until smooth and elastic (about 8 min.). Place the dough in a greased bowl; cover with a damp towel. Let rise in a warm place until doubled in bulk (about 1 1/2 hrs.). Knead again and divide into 2 pieces; shape into loaves. Place each in a greased loaf pan, cover and let rise again. Bake at 375° for 40-50 min. Remove from pans immediately and cool on a rack.

Linda Hart

Eric's Bagels

Mix and let stand approximately 5 min.:

2 T. yeast
 1/2 c. warm water
 1 t. honey

Add to above:

2 1/2 c. warm water
 2 eggs
 4 T. honey
 2 T. salt
 4 c. flour (white or a mixture of whole wheat and white)

Mix and then beat 100 strokes. Add and mix in:

1 c. wheat germ
 about 4 c. flour (enough to make a soft dough)

Knead on floured surface for 10-15 min. Coat ball of dough with oil and let rise until doubled. Start wide mouth pan or kettle boiling with 3-4 inches of salted water. Dump dough out of bowl onto a floured surface and carve off hunks. Roll the hunks between the hands until the resulting ropes elicit obscene comments from anyone present, and pinch the ends together into a nascent bagel. Set the nascent bagels on a lightly oiled surface for at least 10 min. to rise slightly. Place the bagels a few at a time into the boiling salted water for 2-3 min. on a side (too much time can result in soggy pockets of salt water). Coat one side of each bagel with egg white and water (1:1) and sprinkle with poppy or sesame seeds. Bake in a 400° oven for about 25 min. on oiled cookie sheets.

Eric Bilman

Steve's Bagels

1 c. water
 1 1/2 t. salt
 2 t. sugar
 1 T. yeast
 3 c. flour

Dissolve yeast. Add sugar, salt, and 1/2 the flour. Mix well. Add the remaining flour to make a firm dough. Knead for 10 min. Let rise for 1 hr. Shape into bagels by rolling the dough into snakelike strings and pinching ends together. Boil each for 4-5 min. After several minutes the bagels will float in the boiling water. Remove and bake at 400° for 20 min. *Brush egg white on them before baking if you want shiny bagels. *For salt or seed bagels, sprinkle them on after the bagels have been boiled.

Steve Keane

Banana Nut Bread

1/3 c. shortening
 1/2 c. sugar
 2 eggs
 1 3/4 c. flour
 1 t. baking powder
 1/2 t. soda
 1/2 t. salt
 1 c. banana, mashed

Combine shortening and sugar until fluffy. Mix in eggs. Add dry ingredients and mix well. Add banana. Bake at 350° 45-50 min.

Rita Arnett

Judi's Beer Bread

3 c. self-rising flour
 3 T. sugar
 1 (12 oz.) can of beer

Mix together and put in a greased 9 inch bread pan. Bake at 350° for approximately 1 hr.

Judi Burk

Rita's Beer Bread

3 c. white flour
 3 3/4 t. baking powder
 2 T. sugar
 1 t. salt
 1 can beer

Mix together all ingredients and knead about 10 times on a floured surface. Shape into a loaf. Bake in loaf pan at 350° for 45-50 min. Bake 30-35 min. for two small loaves.

Rita Arnett

Bran Muffins

3/4 c. honey
 1/2 c. shortening
 2 eggs
 1 c. boiling water
 1 1/2 c. bran
 2 1/2 c. whole wheat flour
 1/2 t. salt
 1/2 t. soda
 2 c. buttermilk

Cream together honey and shortening. Add the eggs and beat well. Pour boiling water over the bran and add to above mixture. Sift together the flour, salt, and soda. Add alternately with the buttermilk to the other mixture. Beat well. Bake 15-20 min. at 400° in greased muffin tins. Batter will keep covered in the refrigerator for 3 weeks.

Rob Waterworth

Cape Alava Coffee Cake

1/4 c. oil
1 egg
1/2 c. milk
1 1/2 c. flour
3/4 c. sugar
2 t. baking powder
1/2 t. salt

Spicy Topping:

1/2 c. brown sugar
2 T. flour
2 t. cinnamon
2 T. melted butter
1/4 to 1/2 c. chopped nuts

Combine oil, beaten egg, and milk. Mix dry ingredients and add to milk mixture, blending well. Pour into a greased 9x9 inch pan. Combine ingredients of Spicy Topping and crumble over the cake batter. Bake at 375° for 25 min.

Linda Hart

Chocolate Zucchini Bread

3 eggs
1 c. oil
1 c. sugar
2 c. grated zucchini
2 1/2 c. flour
1/2 c. unsweetened cocoa
1 t. cinnamon
1 1/2 t. baking soda
1 1/2 t. baking powder
1 t. salt
1/2 c. raisins/nuts (optional)

Mix ingredients and pour into a well greased pan or tin foil/wax paper lined loaf pan. Bake at 325° for 45-60 min. Yield 2 loaves.

Vickie Clay

Date Nut Bread

2 c. pitted dates
1 1/2 c. water
1/4 c. butter
2 eggs, separated
1 t. vanilla
2 3/4 c. flour
1 t. baking soda
1 t. cream of tartar
1 c. sugar
1 c. chopped nuts

Add water to chopped dates; bring to a boil. Add butter and set aside to cool. Add beaten egg yolks and vanilla. Combine flour, soda, cream of tartar, and sugar, and blend well into the date mixture. Add nuts. Finally, fold in the egg whites, beaten stiff. Pour into 2 greased and floured loaf pans or one pan if you want a very large loaf. Bake at 275° to 300° for 1 1/2 hrs.

Linda Hart

Hush Puppies

2 c. yellow cornmeal
 1/2 c. flour
 1 1/2 t. salt
 1 onion, diced
 1 jalapeno pepper, diced (optional)
 3 c. boiling water

You can add oil with the ingredients in this recipe, but not the procedure. This fried bread is a southern delicacy and is a must with fried catfish. (See Hovezak's very own Fried Catfish recipe in this cookbook, what a coincidence!).

Mix cornmeal, flour, salt, onion, and jalapeno (if you're daring), in a large mixing bowl. Heat enough shortening in a skillet to make a pool 3/4 to 1 inch deep. Bring water to boil in a saucepan. Add enough water to the cornmeal mixture to make the consistency of mashed potatoes. This is the critical step in the whole process. The water must be at a rolling boil when you add it to the cornmeal mixture. Also, you must stir constantly and vigorously while adding the water, so it is best if you have someone else add the water while you stir. Stop pouring when the batter gets to be the consistency of mashed potatoes or brownie batter.

The shortening should be very hot by now. Dip a large tablespoon of batter at a time into the hot grease pushing the batter out with a second spoon. Continue to dip spoonfuls of batter into the grease until the skillet is full with a single layer. Allow the little puppies to brown well before rolling them over to brown on the opposite side. Remove from grease and drain on paper towels. Serve hot.

Ricky Lightfoot

Jalapeno Cornbread

2 T. melted butter (for skillet)
 2 c. cornmeal
 2 c. cream-style corn
 2 c. grated sharp cheddar cheese
 1 c. buttermilk
 4 eggs
 2 t. baking soda
 1/2 t. salt
 1/2 c. melted butter (for bread)
 jalapeno chilies to taste, chopped

Mix dry ingredients together, and mix the wet ingredients together. Combine in bowl and stir together. Pour into 2 nine in. skillets, each greased with 1 T. of the melted butter. Bake at 375° until done.

Homer Hruby

Light Fruit Cake

1 lb. candied pineapple (different colors)
 1 lb. candied red and green cherries
 1/2 lb. candied citron
 1 c. grated coconut
 3 c. almonds (about 2 lb. blanched and shredded)
 1/2 c. pineapple juice
 1 c. butter
 1 c. sugar
 7 egg whites
 2 egg yolks
 1 T. vanilla
 1 t. almond extract
 3 c. flour
 1 t. baking powder
 1/2 t. salt

Cut up and mix the pineapple, cherries, citron, coconut, and almonds. Cream butter and sugar. Add egg yolks, vanilla, and almond extract and mix well. Sift flour, baking powder, and salt. Take 1 c. of the dry ingredients and mix into fruit and nut mixture. Add remaining dry ingredients into batter alternating with pineapple juice. Fold the stiffly beaten egg whites into batter. Mix batter gently into fruit and nut mixture. Then grease and line pans with parchment or brown paper. Bake at 200° for 4-5 hrs. until lightly browned.

Louise Stiver

Megg's Zucchini Bread

3 eggs, beaten
 1 c. oil
 1 1/2 c. sugar
 2 c. grated zucchini (ground is best)
 1 T. vanilla
 3 c. whole wheat flour
 1 T. cinnamon
 1 t. salt
 1 t. baking soda
 1 1/4 t. baking powder

Mix together eggs, oil, sugar, zucchini, and vanilla. Beat well. Sift together flour, cinnamon, salt, baking soda, and baking powder. Add to liquid mixture and mix thoroughly. Pour into greased loaf tin. Bake at 325° for 1 hr. or until bread tests done. This recipe freezes well.

Megg Kane

Oatmeal Muffins

1 c. quick oats
 1 c. milk
 1 c. flour
 1/3 c. sugar
 3 t. baking powder
 1/2 t. salt
 1 egg
 1/4 c. melted shortening

Stir dry ingredients together. Mix the egg and milk together and add all at once to the dry ingredients, along with the melted shortening. Stir a few times. Batter will still have a few lumps. Pour into greased muffin pan and bake at 425° for 20-25 min.

Rita Arnett

Poppyseed Bread

2 c. sugar
 1 1/2 c. oil
 4 eggs
 1 t. vanilla
 13 oz. evaporated milk
 1/2 t. salt
 1 1/2 t. baking soda
 3 c. flour
 1/4 c. poppy seeds
 1 c. chopped nuts

Combine sugar, oil, eggs, and vanilla; beat until light and fluffy. Add mixture of salt, soda, and flour alternately with milk. Blend in poppy seeds and nuts. Pour into 2 greased and floured loaf pans. Bake 10 min. at 375°; lower to 350° for 50 min.

Linda Hart

6 Week Bran Muffins

7 c. Raisin Bran
 5 c. flour
 2 c. sugar
 5 t. baking soda
 2 t. salt
 4 c. milk
 2 t. vinegar
 1 c. vegetable oil
 1/2 c. molasses
 4 beaten eggs

Mix in large bowl. Store covered in fridge (for up to 6 weeks) and use as needed. Fill muffin tins 2/3 full, bake at 400° for 15 minutes.

Vickie Clay

Sourdough Biscuits

1 pkg. yeast
 1 c. warm water
 2 c. milk or buttermilk
 3/4 c. sugar
 4 t. baking powder
 2 t. salt
 1/4 t. soda
 6 or more c. flour

Dissolve yeast in water. Combine all ingredients. There is no need to let it rise. Bake at 425°. May refrigerate for 2 weeks in a covered bowl. Use for biscuits, pizza crust, fry bread, etc.

Rita Arnett

Sweet Roll Dough (for Kolaches)

1 c. milk, scalded
2 cakes yeast
2 t. salt
1/2 c. sugar
1/4 c. shortening, melted
1 1/2 c. water
2 eggs
8 c. flour

Place sugar and salt in mixing bowl, pour milk over and stir until dissolved. Add water. Add 4 c. flour, sprinkle yeast over and mix well. Add eggs and blend well. Add shortening and blend well. Gradually add 3 3/4 c. flour. Remaining 1/4 c. flour should be saved for kneading.

For Kolaches:

Roll half of the raised dough into 9x24 inch sheet and cut into 3 inch squares. Place about 1 T. apricot jam, date, poppyseed filling, or any filling desired, in center of each square and pinch ends together. Place on greased cake pan and bake at 350° for about 30-45 min.

Homer Hruby

Zucchini Nut Muffins

2 eggs
1/2 c. packed brown sugar
1/2 c. honey
1/2 c. melted butter or margarine
1 t. vanilla
1 3/4 c. whole wheat flour
1 t. soda
1 t. salt
1/2 t. baking powder
1/2 t. ground nutmeg
1 1/2 t. ground cinnamon
1 c. granola cereal
1/2 c. chopped nuts
2 c. shredded (ground) zucchini

In large bowl beat eggs; beat in brown sugar, honey, melted butter and vanilla. In another bowl, stir together flour, soda, salt, baking powder, nutmeg, and cinnamon. Add dry ingredients to egg mixture and stir until just evenly moistened. Stir granola, nuts, and zucchini. Bake in 350° oven for about 25 min. (These freeze well.)

Megg Kane

Linda's Zucchini Bread

4 1/2 t. dried orange peel
 3 c. sugar
 1 1/2 c. oil
 6 eggs
 4 1/2 c. flour
 1 1/2 t. baking soda
 6 t. baking powder
 1 1/2 t. salt
 4 1/2 t. cinnamon
 3/8 t. mace
 3 c. shredded raw zucchini
 1 1/2 c. chopped nuts
 4 1/2 t. vanilla

Combine orange peel, sugar, oil, and eggs in a bowl. Mix flour, soda, baking powder, salt, cinnamon, and mace, and add to liquid mixture; stir well. Fold in zucchini, nuts, and vanilla. Pour into 3 greased and floured loaf pans. Bake at 375 ° for 55 min.

Linda Hart

DESSERTS

Apple Cake

1 stick margarine
 1 c. sugar
 1 egg
 2 1/2 c. chopped apples
 1/2 t. nutmeg
 1/2 t. cinnamon
 1 1/4 c. flour
 1/2 t. soda
 1/2 c. raisins
 1/2 c. nuts

Cream margarine and sugar. Add egg and beat. Stir in remaining ingredients and mix well. Bake at 350° for 30-35 min.

Rita Arnett

Applesauce-Spice Cake

1 c. applesauce
 7/8 c. brown sugar
 1/2 c. oil
 1 3/4 c. flour
 1 t. baking soda
 1/2 t. salt
 1 t. cinnamon
 1/2 t. powdered cloves
 1/2 c. raisins
 1/2 c. nuts

Mix applesauce, sugar, and oil. Combine remaining ingredients and add the applesauce mixture to this. Blend well and pour into a greased 9x9 inch pan. Bake at 350° for about 40 min.

Linda Hart

Apple Loaf Cake

1/4 c. shortening
1 c. sugar
1/2 c. nuts
1/4 t. salt
1/2 t. cinnamon
1/2 t. nutmeg
1 egg, beaten
1 t. baking soda
1 c. flour
2-3 c. chopped apples

Cream shortening. Add egg, apples, and nuts. Sift in dry ingredients. Bake approximately 30 min. at 350°. Yields 1 loaf.

Vickie Clay

Apple Pecan Pie

Crust:

1 1/2 c. whole wheat flour
1 1/2 c. nuts and raisins or granola
1 t. baking powder
1/2 t. salt
1/2 c. butter
1 t. vanilla
2 T. honey
1/4 c. water

Filler:

2 c. peeled and chopped apples, boiled until soft
1 1/2-2 c. pecans
3 eggs
1/2 c. honey
1/3 c. maple syrup

Sift together flour, salt, and baking powder; add nuts and raisins. Add vanilla and honey to melted butter and combine with dry ingredients. Add water as needed for good pie shell consistency. Lightly beat eggs with a fork, together with maple syrup. Add in honey, pecans, and apples, taking care not to mush up the apples. Pour filler into the pie shell and bake at 350° for 35-40 min.

Tom May



Baked Devil FloatCake Ingredients:

1 c. flour
 3/4 c. sugar
 2 t. baking powder
 1 1/2 T. cocoa
 1/2 c. milk
 1 t. vanilla
 2 T. melted butter
 1/2 c. nuts

Sift dry ingredients, add liquids and mix. Pour into 8x8 inch well greased pan.

Sauce Ingredients:

1/2 c. sugar
 1/2 c. brown sugar
 5 T. cocoa
 1 c. hot water
 dash of salt

Combine all ingredients together, pour over mixture in pan. Bake at 350° for 40 min. Serve with whipped cream.

Meredith Matthews

Banana Ice Cream

3 ripe bananas
 1/2 pt. heavy cream
 1 qt. half and half
 1 t. vanilla extract (not imitation)
 3 T. dark rum
 1/2 c. sugar
 1/4 c. honey
 1 T. lemon or lime juice

Puree or mash bananas. Add sugar, honey, and flavorings. Blend or stir until smooth and the sugar is dissolved. Stir in heavy cream and 2 c. of the half and half. Pour mixture into freezing canister and add enough half and half to bring mixture to the fill line if using a small ice cream freezer, or add the full quart to a large ice cream freezer. Freeze in ice cream freezer according to manufacturer's instructions.

Beth Griffiths

Blackberry Cobbler

2 c. sugar
 1/3 c. butter
 1 c. flour
 2 t. baking powder
 1 t. salt
 1 c. milk
 2 c. boiling water
 2 c. blackberries (or peaches, etc.)

Cream 1 c. sugar and butter together. Add flour, baking powder, salt, and milk. Mix well. Place in large 2 qt. pan or casserole. Pour blackberries on top, cover with remaining sugar and then pour the 2 c. boiling water over all. Bake 50-60 min. at 350°. This recipe is also good with fruits such as peaches.

Phil Respass

Blanche K. Griffiths Lemon Sherbet

This recipe may be frozen in either a refrigerator freezer, in ice cube trays, or in an ice cream freezer.

1/2 c. lemon juice
1 qt. buttermilk, whole milk, or half and half
grated rind of 1/2 lemon (yellow part only)
1 3/4 c. sugar

Combine lemon juice, lemon rind, and sugar. Gradually stir in milk, buttermilk, or half and half and freeze. If ice cream freezer is used follow the manufacturer's instructions. If freezing in the refrigerator freezer, pour mixture into metal containers such as ice cube trays with the dividers removed, or loaf pans, or a metal bowl. Freeze in container until slushy. Take out of the freezer and beat it so the ice crystals are broken up. Put it back in the freezer and freeze again until sherbet is partly frozen. Beat again and freeze until firm. You may have to beat it a third time if the ice crystals seem too large. (If you are using a half gallon ice cream maker, use 3 c. of buttermilk, whole milk, or half and half.)

Beth Griffiths

Bonbon Cookies

Cookie Ingredients:

1/2 c. butter
3/4 c. sifted powdered sugar
1 t. vanilla
1 1/2 c. flour
1/8 t. salt

Fillings:

cherries, dates, nuts, pineapple, chocolate pieces

Icing:

1 c. powdered sugar
2 t. cream
1 t. vanilla

Chocolate Icing: add 1 oz. unsweetened baking chocolate and increase cream to 1/4 c.

To make cookies, cream butter, sugar, and vanilla. Add flour and salt. Dough should be stiff. (If too dry add 1-2 t. cream). Wrap 1 T. dough around chosen filling. Place on ungreased cookie sheet and bake at 350° for 12-15 min. Do not let them brown. Cool and dip tops in icing. Makes about 30.

Linda Hart

Brandied Flan

1 c. sugar
6 eggs
1 c. sugar
1 t. (or more) brandy
1 qt. milk

Caramelize 1 c. sugar in a heavy pan over low heat until very smooth. Then coat bottom and sides of 9 inch diameter, 2 inch deep baking pan or flan pan. Set aside to cool. Beat eggs until foamy. Add sugar and beat until blended. Add brandy. Pour into prepared flan pan and place flan pan in another pan with water in it. Bake at 325° for 40 min. or until knife in center comes out clean. Turn out on plate.

Lee Douthitt

Bread Pudding

2 eggs, beaten
 2 1/4 c. milk
 1 t. vanilla
 1/2 t. cinnamon
 1/4 t. salt
 2 c. day old bread cubes
 1/2 c. brown sugar
 1/2 c. raisins

Butter a 1 1/2 qt. baking dish. Scald milk, mix in bread cubes, and set aside to cool. When lukewarm, stir in the eggs, and then the rest of the ingredients. Mix well. Pour into baking dish and bake at 350° for about 50 min. or until set.

Rita Arnett

Brownie Pudding Cake

1 c. flour
 3/4 c. sugar
 2 T. cocoa
 2 T. baking powder
 1/2 t. salt
 1/2 c. milk
 2 T. oil
 1 t. vanilla
 3/4 c. brown sugar
 1/4 c. cocoa
 1 3/4 c. hot water

Combine flour, sugar, cocoa, baking powder, and salt. Add milk, oil, and vanilla, and mix well. Pour into a greased 8x8 inch pan. Combine brown sugar, cocoa, and hot water; pour over batter. Bake at 350° for 45 min. This gives you a brownie-like cake on top, with a nice chocolate pudding underneath. Heavenly served warm with whipped cream.

Linda Hart

Calypso Bars

2 1/2 oz. unsweetened baking chocolate
 2/3 c. hot water
 1 1/3 c. white sugar
 1 1/3 c. chopped dates
 1 c. butter
 1 t. vanilla
 1 1/4 c. brown sugar
 1 1/2 c. flour
 1/2 t. salt
 1/2 t. baking soda
 1 1/2 c. oats
 1 c. chopped nuts

Melt chocolate in hot water. Add white sugar and stir until dissolved. Add dates and cook over low heat until mixture thickens, about 5 min. Add 1/4 c. butter. Blend in vanilla. Cool. Cream 3/4 c. butter and brown sugar. Add flour, salt, and soda to creamed mixture. Add oats and nuts. Mix until crumbly. Press half nut mixture into the bottom of a greased 9x13 inch pan. Spread with date-chocolate mixture, and top with remaining nut mixture. Bake at 350° for 30 min. Cool and cut into squares.

Linda Hart

Carrot Cake

1 c. flour
1 c. sugar
1/2 t. salt
1 t. cinnamon
1/4 t. cloves
1 t. soda
1/2-1 c. raisins
1/2-1 c. nuts
2/3 c. oil
1 1/2 c. grated carrots
2 eggs

Combine dry ingredients and add oil and eggs. Fold in carrots, nuts, and raisins. Stir until well blended. Pour into greased 8x8 inch pan and bake at 350° for 35 min.

Linda Hart

Chocolate-Cherry Cheese Pie

1 baked pie crust—either graham cracker or pastry
8 oz. cream cheese
1 can (14 oz.) Eagle Brand
1/3 c. lemon juice
1 t. vanilla
1 can (16 oz.) cherry pie filling
4 oz. unsweetened baking chocolate

Beat cheese until fluffy. Add Eagle Brand. Stir in lemon, vanilla, melted and cooled chocolate, and pie filling. Pour into crust. Chill several hours.

Linda Hart

Chocolate Kahlua Cake

6 eggs
1 c. sugar
1/2 c. sifted flour
1/2 c. sifted unsweetened cocoa
1/2 c. butter or margarine, melted and cooled
2 T. Kahlua

Beat eggs and add sugar. Place bowl in hot water and beat until egg mixture is almost tripled in volume, scraping bowl several times. Remove from heat. Sift together flour and cocoa and gently fold into egg mixture. Fold in butter and Kahlua using slow and gentle motions so as not to break air bubbles. Turn into greased and floured 9 inch tube pan or two 9 inch layer pans. Bake at 350° for 25 min. for layers or 35 min. for tube pan, or until top springs back when pressed. Invert on cake rack, remove pans, and cool. Frost with Kahlua Chocolate Frosting (below)

Frosting:

1/2 c. butter or margarine
3 oz. unsweetened chocolate, melted
4 c. sifted powdered sugar
1 egg
1/8 t. salt
3-4 T. Kahlua

Cream butter until fluffy. Add chocolate and half of the sugar and beat thoroughly. Blend in egg and salt. Add remaining sugar, alternately with Kahlua and beat until smooth after each addition. It may not be necessary to add all the sugar.

Laurie Whiting

Chocolate-Raisin-Date-Nut Bars

1 1/2 c. flour
 1 1/2 t. baking powder
 2 T. cocoa
 1/4 t. salt
 3 eggs
 1 t. vanilla
 1 c. sugar
 1 c. raisins
 2 c. dates
 2 c. walnuts
 1 c. semisweet chocolate chips

Sift together flour, baking powder, cocoa, and salt. Mix together eggs, vanilla, and sugar. Add sifted ingredients to other mixture. Stir in raisins, dates, nuts, and chocolate chips. Line pan with aluminum foil and brush with soft or melted butter. Spoon mixture into pan. Bake at 325° for 30-35 min. and when top is well browned, remove pan from oven. Cool, don't cut until chocolate firms.

Louise Stiver

Chocolate Chip Cake

1 3/4 c. boiling water
 1 c. oatmeal
 1 stick margarine
 1 c. brown sugar
 1 c. sugar
 2 extra large eggs
 1 3/4 c. flour
 1/2 t. salt
 1 t. baking soda
 1 T. carob or 2-3 T. cocoa
 1 pkg. (6 oz.) chocolate chips
 1/2 c. walnuts (or more)

Combine oatmeal and boiling water; drop in the margarine. After margarine melts, stir in sugars, eggs, and combined dry ingredients. Stir into batter 1/2 of the chocolate chips. Sprinkle the remaining chocolate chips and the walnuts on top. Bake at 350° for 40-50 min.

Rita Arnett

Chocolate Chip Cookies

1/2 c. butter, softened
 1/2 c. oleo, softened
 3/4 c. sugar
 3/4 c. brown sugar, packed
 2 eggs
 1 t. vanilla
 1 t. salt
 1 t. baking soda
 2 1/2 c. flour
 1 c. chocolate chips
 1 c. chopped nuts

Cream butter, oleo, and sugars. Add eggs and vanilla and beat until fluffy. Combine flour, salt, and soda and add to creamed mixture. Fold in chocolate chips and nuts. Drop by spoonfuls onto greased cookie sheet. Bake 8-10 min. at 350°. Makes 60 cookies.

Linda Hart

Choco Caramel Bars

1 pkg. chocolate cake mix
2/3 c. evaporated milk
14 oz. caramels
3/4 c. melted margarine
1 pkg. (6 oz.) chocolate chips
1 c. chopped nuts

Mix cake mix with 1/3 c. evaporated milk and 3/4 c. melted margarine. Press 1/2 the mixture into a 9x13 pan. Bake at 350° for 8-10 min. Melt 1/3 c. milk with the caramels. Spread mixture over cake. Top with chips. Mix a little more milk with remaining cake batter. Spread over top and bake 20 min. longer. Cut into bars.

Steve Keane

Chocolate Brownie Cookies

1/2 c. butter
1/2 c. oleo
1 1/4 c. sugar
3/4 c. brown sugar
3 oz. unsweetened baking chocolate
2 eggs
1 t. vanilla
1 t. salt
1 t. baking soda
3 1/4 - 3 1/2 c. flour
1 c. chopped nuts

Cream butter, oleo, and sugars. Add eggs and vanilla and beat until fluffy. Blend in melted chocolate. Combine flour, salt, and soda and add to creamed mixture. Fold in nuts. Drop by spoonfuls onto greased cookie sheet and bake 8-10 min. at 350°. Makes 60-70.

Linda Hart

Cloud Pie

1 prebaked pie crust
1 envelope Knox gelatin
pineapple juice
lemon juice
1/2 - 2/3 c. sugar
1/2 can evaporated milk, chilled
1 large can pineapple chunks

Mix gelatin and sugar according to pkg. directions, but use the juice from the pineapple and a dash of lemon juice to make up as much of the liquid as possible; fill in with water. Allow gelatin to partially set. Whip milk until stiff, and combine with gelatin. Whip again until blended. Fold in pineapple chunks. Pour into prebaked pie shell and chill until ready to serve.

Linda Hart

Crazy Cake

1 c. sugar
 1 1/2 c. flour
 1 t. baking soda
 dash of salt
 1 t. vinegar
 1 t. vanilla
 6 T. oil
 1 c. cold water
 3 T. ~~soda~~ (HEAPING)

Combine dry ingredients. Add moist ingredients and stir until relatively smooth. Do not use an electric beater. Pour into a greased 9x9 inch pan. Bake at 350° until cake begins to pull away from sides of pan and toothpick inserted in the middle comes out clean.

Linda Hart

Cream Puffs

1 c. water
 1/2 c. butter
 1 c. flour
 1/4 t. salt
 4 eggs

In a large saucepan combine water and butter. Cook, stirring frequently, over medium heat until butter melts. Reduce heat. Stir in flour and salt. Cook, stirring vigorously, until mixture forms a ball, 1 - 2 min. Remove from heat. Add eggs one at a time, beating well after each addition. Drop batter by scant 1/4 cups about 2-3 inches apart onto ungreased cookie sheet. Bake in a preheated 400° oven until golden brown and firm, 35 to 40 minutes. Cool completely on wire rack. Cut off tops, fill as desired and replace tops.

Paul Farley

German Chocolate Cake

1 pkg. (4 oz.) sweet baking chocolate
 1/2 c. boiling water
 2 1/2 c. sifted flour
 1 t. soda
 1/2 t. salt
 1 c. margarine
 2 c. sugar
 4 eggs, separated
 1 t. vanilla
 1 c. plain yogurt

Melt chocolate in boiling water, set aside. Sift flour, soda, and salt and set aside. Cream margarine and sugar in a large mixing bowl until light and fluffy. Add egg yolks one at a time, beating well after each addition. Blend in melted chocolate mixture and vanilla. Add yogurt and flour mixture alternately to the chocolate mixture. Beat egg whites until stiff and fold into chocolate batter. Divide evenly among 3 greased and floured 9 inch round cake pans.

Frosting for German Chocolate Cake

1 c. sugar
 1/2 c. margarine
 1 c. undiluted evaporated milk
 3 slightly beaten egg yolks
 1 t. vanilla
 1 c. flaked coconut

In saucepan combine the sugar, margarine, evaporated milk, egg yolks and vanilla. Cook over medium heat, stirring constantly until thick, about 12 min. Add flaked coconut. Cool until thick enough to spread.

Carol Brandt

Jam Bars

1 1/2 c. flour
1 t. baking powder
1 c. brown sugar
1 1/2 c. oatmeal
3/4 c. melted butter
16 oz. jam of your choice

Mix flour, baking powder, brown sugar, and oats. Combine with melted butter. Press 2/3 of the mixture into a 9x13 inch pan. Spread with jam. Cover with the remaining crumb mixture and pat lightly into place. Bake at 350° for about 35 min. Cool and cut into bars.

Linda Hart

Jubilee Jumbles

1/2 c. shortening
2 eggs
1 c. evaporated milk
1 c. nuts
1/2 t. soda
1 c. brown sugar
1/2 c. sugar
1 t. vanilla
2 3/4 c. flour
1 t. salt

Cream shortening and sugars. Beat in eggs and vanilla. Stir in flour, soda, and salt, and mix well. Stir in nuts. Chill dough for 1 hr. Bake at 350° for 10-15 min. Frost while warm.

Frosting:

2 T. burnt melted butter
1/4 c. evaporated milk
2 1/2 c. powdered sugar
1 t. vanilla

Melt butter in small pan. Add milk, vanilla, and sifted powdered sugar a small amount at a time.

Homer Hruby

Kahlua Pie

14 Oreo cookies
2 T. butter, melted
24 large or 2 1/2 c. mini-marshmallows
1/2 c. milk
1/2 c. Kahlua
1/2 pint cream

Crush cookies; add melted butter and press into greased pie tin. Freeze. In double boiler, melt marshmallows with milk. Cool slightly. Add kahlua. Whip cream until stiff and fold into other mixture. Put into the refrigerator until ripples form (about 1/2 - 1 hr.) Pour into pie shell and freeze.

Louise Schmidlap
(Recipe from Lynne Schmidlap)

Lemon Bars

2 c. flour
 1/2 c. powdered sugar
 1/2 c. butter
 1/2 c. oleo
 4 eggs
 4 t. lemon juice
 grated rind of 2 lemons (yellow part only)
 1/4 c. flour
 2 c. sugar
 1 t. baking powder

Cut butter and oleo into sugar and 2 c. of the flour until the mixture is the consistency of oatmeal. Press firmly into a greased 9x13 inch pan. Bake for 15 min. at 350°. Remove from oven. In the meantime, combine eggs, lemon juice, 1/4 c. flour, sugar, and baking powder. Pour over the top of the baked crust. Return to oven for 20-25 more min. Cool and cut into bars.

Linda Hart

Lemon Curd

5 eggs
 1/2 c. butter
 1 c. sugar
 2 T. grated lemon peel (about 3 lemons)
 1/2 c. lemon juice

In a small mixing bowl beat eggs at high speed until thick and lemon colored, about 5 min. In medium saucepan melt butter over medium heat. Stir in sugar, lemon peel and juice. Blend in eggs, one at a time. Cook, stirring constantly, over medium heat just until mixture thickens and bubbles. Cover and chill thoroughly for several hours or overnight. Use Lemon Curd to fill eclairs and tarts, etc.

Paul Farley
 (from Classic Egg Dishes)

Linda's All-purpose Cookie Base

3/4 c. sugar
 1/2 c. butter
 1/2 c. oleo
 3/4 c. brown sugar
 2 eggs
 1 t. vanilla
 1 t. salt
 1 t. baking soda
 2 1/2 c. flour

Cream butter, oleo, and sugars. Add eggs and vanilla. Beat until fluffy. (For bar cookies, melt the butter and oleo and stir in the sugars, slightly beaten eggs and vanilla). Combine salt, soda, and flour and add to creamed mixture; blend well. This gives you a basic cookie dough. You'll notice this is what I use for chocolate chip cookies. Try raisins, other-flavored chips, dates, coconut, flake cereals, various flours, nuts, etc. to vary the kinds of cookies you make. For oatmeal cookies, add 3 c. oats, and reduce flour by 1/2 c. If you use crushed pineapple you'll have to add more flour although you drain the fruit. You'll also need more flour if you add melted unsweetened chocolate for a chocolate cookie. If you want peanut butter in your cookies, reduce the shortening by the amount of peanut butter used. Try 1/2 c. of each. The consistency of the cookies will vary according to the type of shortening you use. I find I prefer 1/2 butter and 1/2 oleo.

Linda Hart

Molasses Brownies

2/3 c. oleo
2/3 c. powdered sugar
2/3 c. molasses
1 t. vanilla
1 egg
1 3/4 c. flour
1/8 t. baking soda
1/2 c. chopped nuts (optional)
white sugar

Cream oleo and sugar until fluffy. Mix in molasses and vanilla; add egg. Add flour and soda. Mix well. Add nuts if desired. Spread batter in a well greased 9x13 inch pan. Bake at 350° for 30 min. Sprinkle with sugar approximately 5 min. before removing from the oven. Cool and cut into squares.

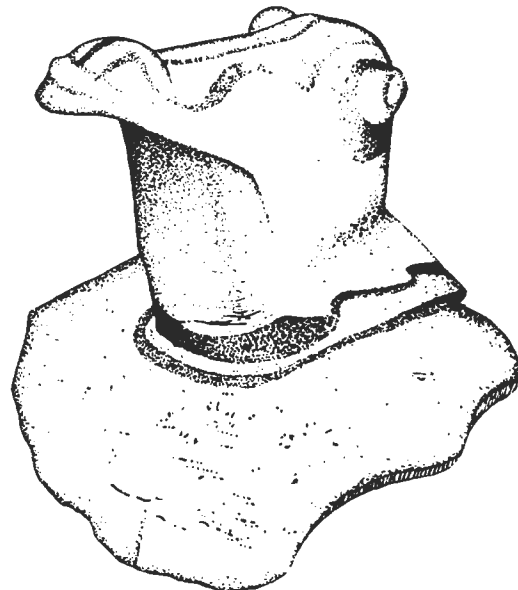
Linda Hart

Old Fashioned Peach Pie

5-7 large fresh peaches
juice of 1/2 lemon
2/3 c. sugar
1/4 c. flour
1/2 t. cinnamon
1/8 t. nutmeg
3 T. butter, cut into bits
dough for a 9 inch, 2 crust pie

Line a greased 9 inch pie pan with half the pastry. Reserve remainder for the top. Preheat oven to 425°. Peel peaches and slice into large bowl. Add lemon juice and toss gently. Add sugar, flour, cinnamon, and nutmeg. Mix well. Turn into pastry and dot with butter. Roll out remaining dough. Moisten rim of bottom crust with water, and put top crust in place. Trim overhanging pastry and seal edges. Cut a few slits in top crust to allow steam to escape. Bake 40-50 min.

Linda Hart



Orange Cake and FillingCake Ingredients:

1 1/2 c. sugar
 2 egg whites (save the yolks for filling)
 1 whole egg
 1 c. sour cream
 grated rind of 1 orange
 grated rind of 1 lemon
 2 c. flour (heaping)
 1/2 c. butter
 1 t. soda
 1 c. walnuts
 1 1/2 c. chopped dates

Cream butter; gradually beat in sugar, continue beating until smooth and fluffy. Beat in eggs, lemon and orange rinds, and beat well. Sift together the flour and soda. Stir 1/3 flour into the egg batter, then 1/2 the sour cream, another 1/3 of the flour, and the rest of the sour cream and flour in that order. Stir only until smooth between each addition. Do not beat. Stir in the walnuts and dates. Pour batter into 2 greased and floured 8 inch cake pans. Bake at 350° until done. Cool completely and use filling below.

Orange Filling Ingredients:

grated rind of 2 oranges
 1 c. sour cream
 1 c. sugar
 2 egg yolks
 1 t. vanilla
 juice of 1 orange

Mix all ingredients together. Cook over low heat, stirring constantly until thickened. Cool. If cake is to be stored for any length of time, it should be refrigerated.

Homer Hruby

Peach Ice Cream

1 1/2 lb. ripe peaches
 2/3 c. sugar
 1/2 t. grated lemon rind
 1/2 t. ground cinnamon
 1 c. heavy cream
 1 c. or more half and half
 2 t. vanilla (not imitation vanilla)

Peel peaches, cut them up and puree them in a blender, food processor or food mill. There should be about 3 c. cut up peaches, 2 c. puree. Mix in the cinnamon, lemon rind (yellow part only), vanilla, and sugar. Stir or blend until the sugar is dissolved. Then add the heavy cream first, and then the half and half. Pour mixture into canister of ice cream freezer. Add more half and half if necessary to fill container. Stir mixture and freeze.

Beth Griffiths

Pecan Pie

pie crust for 9 inch pie
3 eggs, beaten
2/3 c. sugar
dash salt
1 c. dark corn syrup
1/3 c. butter, melted
1 c. pecans

Prepare crust. Combine eggs, sugar, salt, butter, and corn syrup in bowl and blend well. Stir in the pecans and pour into pie shell. Bake at 350° for 50 min.

Rita Arnett

Pfeffernusse Cookies

1/2 lb. oleo
2 c. brown sugar
4 eggs
4 1/2 c. sifted flour
1/4 t. soda
1 t. cloves
1/4 t. pepper
1/4 t. salt
1 t. nutmeg
1 t. allspice
2 T. anise seed
1/4 t. cinnamon
1 c. walnuts
1 c. raisins

Combine all ingredients and mix well. Drop spoonfuls onto a greased cookie sheet and bake at 350° for 15 min. Shake cookies in confectioners sugar while still warm. Age for 2 weeks.

Louise Stiver

Pineapple-Coconut-Oatmeal Cookies

1/2 c. butter
1/2 c. oleo
3/4 c. sugar
3/4 c. brown sugar
2 eggs
1 t. vanilla
1 c. crushed pineapple, drained
1 c. coconut
2 c. oatmeal
1/2 c. chopped nuts
2 3/4 c. flour
1 t. salt
1 t. baking soda

Cream butter, oleo, and sugars. Add eggs and vanilla and beat until fluffy. Fold in pineapple, coconut, oatmeal, and nuts. Combine flour, salt, and soda and add to creamed mixture. Drop by spoonfuls onto greased cookie sheet. Bake 8-10 min. at 350°. Makes 60 cookies.

Linda Hart

Quick and Easy Frosting

1/2 c. butter, softened
 5 c. powdered sugar
 1/4 c. boiling water
 1 t. vanilla

Combine all ingredients in a bowl and beat until smooth and fluffy. You may have to add a little more sugar to reach desired consistency. For chocolate, add 1/4 c. cocoa. For mocha add the cocoa and dissolve a heaping tablespoon instant coffee in boiling water.

Linda Hart

Seven-Layer Bars

1/2 c. butter
 1 c. graham cracker crumbs
 1 c. coconut
 1 c. chocolate chips
 1 c. butterscotch chips
 1 can (14 oz.) Eagle Brand
 1 c. chopped nuts

Melt butter in a 9x13 inch pan, and swirl around to coat bottom. Add the graham cracker crumbs, spreading evenly. Sprinkle the coconut and both kinds of chips over the crumbs. Drizzle the Eagle Brand over contents of pan, and top with the nuts. Bake about 30 min. at 350°.

Linda Hart

Strawberry Ice Cream

3 - 4 c. fresh strawberries
 2 eggs (fresh and uncracked)
 1 1/4 c. sugar
 3 c. half and half
 1 t. vanilla extract (not imitation vanilla)

Wash strawberries, remove stems and calyces. Puree in blender or food processor, or mash thoroughly with potato masher. Any chunks will turn into lumps of ice so make sure it's smooth. Beat eggs until thick and lemon colored. Beat in the sugar and half and half. Freeze in ice cream freezer according to the manufacturer's directions.

Beth Griffiths

Superb Apple PieCrust:

1 1/2 c. flour
 1 1/2 t. sugar
 1 t. salt
 1/2 c. salad oil
 2 T. milk

Filling:

4 c. sliced apples
 1/2 c. sugar
 2 T. flour
 1/2 t. nutmeg
 2 t. cinnamon

Topping:

1/2 c. flour
 1/2 c. butter or margarine
 1/2 c. sugar

Combine crust ingredients and mix until blended. Pat mixture into a 9 inch pie pan. Toss dry ingredients for the filling with apples and pour into the unbaked pie shell. Combine topping ingredients and mix with fingers until crumbly. Sprinkle over top of pie. Place pie in a brown paper bag and bake at 350° for 1 1/2 hrs. No peeking! Cool pie on rack. If your oven bakes hot, then reduce to 325°.

Rita Arnett

Vanilla Ice Cream

1 1/3 c. sugar
1 T. cornstarch
1/4 t. salt
3 c. whole milk
2 egg yolks
1 small can (5 oz.) evaporated milk
1/2 pint (1 c.) whipping cream
1 T. vanilla extract (not imitation vanilla)

Mix sugar, cornstarch, and salt in saucepan. Stir milk in gradually, cook over medium heat until the mixture begins to simmer. Simmer for 1 min. over low heat; set aside. Beat egg yolks in bowl, gradually stir in 1 c. of the hot milk mixture into the eggs; then stir the egg mixture into the milk mixture. Cook over low heat for 2 min., stirring constantly. Add evaporated milk, whipping cream, and vanilla. Cool and freeze in ice cream freezer.

Beth Griffiths

OTHER STUFF

Barbeque Sauce

1 stick oleo
1 small (or 1/2 large bottle) Worcestershire sauce
1/4 bottle catsup
1 can tomato sauce
1/2 t. salt (or to taste)
1/4 t. black pepper (or hot red pepper to taste)
1 T. garlic salt
1 T. onion
1 1/2 T. brown sugar
2-3 T. liquid smoke
3-4 dashes of hot sauce
2 bay leaves
1 T. vinegar
1/4 c. water

Melt oleo in pan, add rest of ingredients and boil uncovered until sort of thick, approximately 25-30 min.

Rita Arnett

Caramel Corn

7 - 8 qts. popped corn
1 c. margarine
1/2 c. white Karo syrup
2 c. brown sugar
scant 1/4 t. salt
1 t. burnt sugar flavoring
1 t. butter flavoring
1/2 t. soda

Stir margarine, Karo syrup, brown sugar, salt, and flavorings together and boil gently 5 min. Add 1/2 t. soda and quickly pour over popcorn. Working quickly, stir until all is coated. Place in large flat pans, not too deep in each one, and bake at 250° for 1 hr., stirring well every 15 min.

Barbara Breternitz

Easy Pie Crust

1/2 c. boiling water
 1/2 t. salt
 1 c. shortening
 2 c. flour

Whip shortening, salt, and water together like whipped cream; stir in flour; let stand 10 min. and roll. Makes 2 pie crusts.

Jane Ward

Flint's Famous Zucchini Relish

10 c. chopped zucchini
 4 c. chopped onion
 2 1/2 c. vinegar
 6 c. sugar
 2 t. cinnamon
 1/2 t. cloves
 1/4 t. ginger
 1 T. cornstarch
 1 T. dry mustard
 1 T. turmeric
 1 t. celery seed
 1 each, red and green pepper, chopped

Combine zucchini and onion, let stand overnight. Cook 30 min. uncovered. Ladle into jars and seal. This is the recipe I always use. If a less sweet relish is desired, use only 2 c. sugar and add 1 T. salt. This makes good hot dog relish. It is not necessary to peel zucchini unless the skin is tough. The seeds should always be removed.

Patricia Flint

Georgia Meat Sauce

3 (16 oz.) cans tomato sauce
 1 (8 oz.) can tomato paste
 1 medium onion, chopped fine
 1/4 c. white vinegar
 1/4 c. packed brown sugar
 1 T. Worcestershire sauce
 1 T. lemon juice
 1/2 T. garlic salt
 1 t. basil
 dash of oregano
 2-3 medium jalapenos (or tabasco to taste)
 1 to 1/2 c. beer (the most important ingredient!)

Combine all of the above in a 3 - 4 quart saucepan and simmer until it is as thick as you like it. Yields approximately 1/2 gallon. Make a big batch and put on damn near everything all summer long-It's GOOOOD!

Phil Respass

Goey Hot Fudge Sauce

1/2 c. sugar
 1 T. cocoa
 1 T. butter
 2 T. evaporated milk
 1/4 t. vanilla

Combine all but vanilla in a small saucepan. Bring to a boil, stirring constantly. Boil one full min. Remove from heat and add vanilla. Stir until mixture thickens. To speed up thickening, place base of pan in cold water and keep stirring. Pour over ice cream.

Linda Hart

Granola

6 c. old fashioned rolled oats
 1 c. shredded coconut
 1 1/2 c. nuts, your choice
 1/2 c. wheat germ
 1/2 c. oil
 3/4 c. honey
 3/4 c. raisins
 3/4 c. chopped dates

Combine oats, coconut, nuts, and wheat germ in a large baking pan and stir well to coat most of the ingredients. Bake at 250° for about 2 hrs. (It could take longer if you want it really toasted). Remove from oven and add raisins and dates. Let cool and transfer to an airtight container. It also freezes well.

Linda Hart

Hamburger Chopped Pickles

pickling cucumbers
 1 head dill or 1 t. dill
 1 clove garlic
 1 red hot pepper
 1/8 t. alum
 2 c. vinegar
 1 c. sugar
 2 T. canning salt

For each qt. jar, combine dill, garlic, hot pepper, and alum. Bring to a boil the vinegar, sugar, and canning salt. Pour over chopped cucumbers and place in water bath for 10 min. For 7 qts., use 10 c. of vinegar, 5 c. sugar, and 10 T. canning salt.

Jane Ward

Herbed Barbecue Sauce (for chicken and turkey)

1 c. dry white wine
 1/4 c. olive oil
 2 T. butter
 1 medium onion, minced
 1 clove of garlic, crushed
 1 t. salt
 1/4 t. paprika
 2 t. fresh rosemary, minced
 1 t. parsley, minced

Mix all ingredients in a saucepan and simmer 1/2 hour.

Laurie Whiting

Honey Oats Cereal (Granola)

Dry Ingredients:

1/2 lb. rolled oats (approx. 4 c.)
 2 c. wheat germ
 1 c. almonds
 1 c. cashews
 1 c. sunflower seeds
 1/8 t. salt

Liquid Ingredients:

1 c. honey
 2/3 c. water
 1 t. vanilla
 2/3 c. oil
 1 t. maple flavor

Combine dry ingredients. Combine other ingredients in another bowl. Mix the two together. Spread on baking sheet. Bake 15 min. at 350°. Turn and bake 15 more min.

Louise Stiver

Mom's "Warm" Dill Pickles

cucumbers, soaked in ice water 12 hours
 1 clove garlic
 1-2 red hot peppers (dry)
 1 head dill or 1 t. dill
 1/8 t. alum
 1 qt. vinegar
 2-3 qts. water
 1 c. pickling salt

In each qt. jar to be used, place garlic, peppers, dill, and alum. Boil vinegar, water, and pickling salt. Pour over cucumbers in sterile jars. Place in a water bath for 15 min.

Jane Ward

No Fail Hot Water Pie Crust

1/4 c. boiling water
 1/2 c. Crisco
 1 t. salt
 1 1/2 c. flour

Mix water and Crisco until soupy. Add salt. Stir in the flour and mix with a fork until dough clings together. Roll out between sheets of floured wax paper. Makes one single crust. It really works!

Marcia Gross

Pearl Barley Dressing

3 c. cooked pearl barley
 1 lb. hamburger
 1/2 c. pork sausage
 1/4 t. thyme
 1/4 t. marjoram
 1/4 t. garlic salt
 1 t. sage
 1/4 t. pepper

Cook barley in enough water to cover until done. Drain and set aside. Cook sausage and ground beef until they lose their red color. Mix with cooked barley and the seasonings. This dressing is great inside pork roasts or with pork chops.

Homer Hruby

Pepper Jelly

1 c. seeded, ground green bell peppers
 1 c. seeded, ground yellow hot (banana) peppers
 5 c. sugar
 1 3/4 c. cider vinegar
 6 oz. liquid pectin (Certo)

Cut peppers into small pieces and combine with some of the vinegar in a blender; whirl until finely ground, but not pureed. Pour into a pan and add remaining vinegar and sugar. Bring to a boil and cook for 10 min. Remove from heat; stir in pectin and pour into sterile jelly jars. Cap with paraffin. Makes about 7 cups.

Linda Hart

Sesame Thins

1 3/4 c. all-purpose flour
1/2 c. cornmeal
2 T. sugar
1/2 t. baking soda
1/2 t. salt
1/2 c. butter or margarine, softened
1/2 c. water
2 T. vinegar
2 T. sesame seeds

About 1 hr. before serving or up to one week ahead: Measure flour, cornmeal, sugar, baking soda, and salt into large bowl. Cut 1/4 c. butter or margarine into flour mixture with 2 knives or pastry blender until mixture resembles coarse crumbs. Stir in water and vinegar. With hands knead flour mixture until well blended. Preheat oven to 375°. Divide dough into 30 small balls. On lightly floured surface, roll out the balls into 4 1/2 inch circles (the edges may be ragged). Using pancake turner, place the circles one inch apart on ungreased cookie sheet. Melt remaining 1/4 c. butter or margarine, and brush lightly on each dough circle with pastry brush. Sprinkle with sesame seeds, press seeds firmly into dough with pancake turner. Bake 8-10 min. until lightly browned. Remove to wire rack to cool. Store in tightly covered container. Makes 30.

Margo Surovik-Bohnert

